

Z'morgä

10 to 16 clock

D` Gipfeli z`Morgä

Croissant with butter, homemade jam and fruit garnish

4,00

Der Zürcher z`Morgä

Appenzeller, Alpine soft cheese, cooked Rosemary ham, Fennel salami, spread of carrot and arugula, homemade jam and fruit salad

9,50

S`Chäser z`Morgä

Appenzeller, Alpine soft cheese, goat cheese, Bircher Muesli, spread of carrot and arugula, olives, grapes

9,50

Der Ami z`Morgä

scrambled eggs with bacon or Nuremberg sausages, pancake with maple syrup, sesame bagel with cream cheese and salmon, garnished with fresh fruit, served with toast

12,00

Am Alpöhi sis z`Morgä

Loose hash browns with fried egg, bacon, Appenzeller, raw ham, Bircher Muesli, homemade jam, butter

11,50

Än Vegane z`Morgä

Chia Müesli with fruits, nuts, dates, gluten-free oatmeal, soy-yoghurt, tomato-humus, avocado puree, spread of carrot and arugula, gluten-free muffin

12,50

Langsam und Gmüetlich (2 or more persons)

Appenzeller, Tête de Moine, goat cheese, Rosemary Ham, Fennel Salami, Bündnerfleisch, spread of carrot and arugula, scrambled eggs, smoked Salmon, jam, honey, a glass of sparkling wine or freshly squeezed orange juice

p.p.

15,50

Gluten-free Bread

2 slices of corn-bread, 1 bun

p.p.

2,50

all prices in euro

New York Bagel	
Sesame bagel with cream cheese and smoked salmon	6,00
Italian Bagel	
Sesame bagel with arugula, tomato, mozzarella and pesto	6,00
1 boiled egg	1,50
2 fried eggs, served with Butter and Toast	4,50
3 scrambled eggs	
With butter and toast	6,00
With tomato and cheese	7,00
With Bacon	7,50
with Nuremberg sausages	7,50
Bircher Muesli	
The real deal – with grated apple, banana, fresh fruit, yogurt, white cheese, honey, grated hazelnuts and oatmeal	6,00
Chia Muesli	
with fruits, nuts, dates, gluten-free oatmeal and soy-yoghurt	7,00
Yogurt	
With fresh fruit salad	6,00
Fruit salad	6,00
4 Pancakes	
With maple syrup and butter	5,50

all prices in euro

Swiss Classics

12 to 23 o`clock

Soup, Salad & Starter

Tagessuppä

Daily fresh, seasonal soup - ask your waiter! 5,50

Maronensuppä

Chestnut Soup with Cinnamon and Truffel 6,50

Chliine Grüene

Mixed lettuces Leaf and Honey mustard dressing 5,50

Nüssli

Lambs lettuce to almond vinaigrette, starter 8,50
served with pear compote and black root chip main 12,50

served with your choice of:

panfried strips of corn-fed-chicken-breast plus 4,50
panfried slices of beefsteak plus 6,00
grilled goat cheese plus 4,00

Geissä-Chäs usem Ofe

Goat cheese gratinated with honey and thyme,
served with caramelized walnuts and arugula to balsamic-dressing 9,50

Rindstartar

Beef tartar, served „old school“ with egg, shallots, olive oil, cognac,
cucumber and cornichons, served apart – anchovies and capers 12,50

Nola´s Tartar

Tartar of Beetroots and other vegetables marinated with Jack´s Firewater
served classicy – but without meat! 9,50

Vorspiisä-Platte (minimum 2 persons)

Assorted starter platter with Geissä Chäs, Beef Tartar,
Bündnerfleisch, pickled deer ham, Nüssli salad, spread of carrot and arugula
olives and balsamic-mushrooms p. person 14,50

Alphüttä Plättli

As main course for one person, or as starter for two persons!
Bündnerfleisch, Fennel Salami, Raw Ham, Appenzeller, Tête de Moine and
Alps Soft Cheese, served to Fig Mustard, Mixed Pickles, Bread and Butter 16,50

Gluten-free Bread

2 slices of corn-bread, 1 bun p.p. 2,50

all prices in euro

Main Courses

Chäs Chnöpfle

Traditional Alps Pasta, sauteed with Appenzeller, Emmentaler and Gruyere, served with stewed apples and a green side salad 12,00

Risotto

Luscious white wine-walnut-risotto with, served to Hokkaido and leek, parmesan 12,50

served with your choice of:

panfried strips of corn-fed-chicken-breast plus 4,50

panfried slices of beefsteak plus 6,00

grilled goat cheese plus 4,00

Burä Röschi

Röschi – the Swiss „hashbrown“, gratinated with Gruyere and Vacherin, served with two fried eggs and a green side salad 13,00

Vegani Röschi

Röschi, served with forest mushroom goulash, Balsamico onions and dried cherry tomatoes, pure vegan 13,50

Fisch Röschi

Röschi served with fillet of Pike Perch, panfried on its skin, to cabbage (Sauerkraut) with cream and white chocolate 15,50

Blutwurst Röschi

Röschi gratinated, served with panfried Blood-Sausage from Berlin to cabbage and apple compote 16,50

Bratwurst und Bölläsauce

Original St. Galler veal sausage, served with onion-jus, Röschi and a green side salad 14,50

Züri Gschnätzlets

Veal, panfried in slices and served in creamy mushroom sauce, accompanied by Röschi 18,50

Entrecôte (250g)

From German Beef, grown on the salty meadows of Husum, served to sautéed carrots and mashed potatoes 23,50

all prices in euro

Fondue - Dive into pleasure!

The most famous fondue in the world hails from Switzerland, where people used to spend the evening melting savory mountain cheese left-overs over a fire in the „Caquelon“ and dipping their bread in it. Decades ago, cheese fondue became the best-selling culinary export of the Alpine republic.

To make sure all that cheese won't be weighing you down, and for the sake of old tradition, there are a few rules to be observed:

- always dip the various items in figure eights over the bottom of the Caquelon to make sure that the fondue ingredients do not separate
- whoever loses their bread in the pot, has to buy the next round, or do silly things requested by the person to their left
- there are only three types of beverages, being able to break up the protein chains in cheese, and thus making it easier to digest: tea, white wine (preferably the Chasselas grape), and Obstler (preferably Cherry)
- it is recommended to get the stomach working with a light appetizer (such as a soup or a salad), to prepare it for the arrival of the cheese

Fondues can only be ordered for two or more persons!

Swiss Classic

Fondue Moitié-Moitié

Cheese fondue with Vacherin and Gruyere,
served with bread chunks

p. p. 17.50

Tomatä Fondue

Cheese fondue with garlic and tomatoes,
served with bread chunks

p. p. 18.50

Truffel Fondue

Cheese fondue with Truffel,
served with bread chunks

p. p. 22.00

Side orders

Mixed pickles

p. p. 2.50

Cornichons

p. p. 2.50

Potatoes

p. p. 2.50

With the Fondue we recommend:

Chasselas Cadorette, Switzerland

0.25l 8.50

pleasantly light with a mild start and a mineral, smooth finish,
slightly sparkling and thus enhancing the cheese flavor

Fendant du Valais, Blanc D`Amour, Wallis

Btl. 0.75 Lt. 35.00

Swiss Classic to Fondue - dry, mineralic, mild.

Perfect to all sorts of cheese, but also to fish, seafruit and snails.

Kirschwasser from Luzern

2 cl 4.00

the drink after...

4 cl 7.00

all prices in euro

Süessi Tröimli...

Toblerone Mousse

Chocolate Mousse from Swiss Toblerone - highly addictive!

6,00

Wiis Chäs ChnödelMousse

Dumpling of white cheese, served with apricots and poppies butter and plum compote

6,50

Thurgauer Öpfelstrudel

Applestrudel fresh from the oven, served with rhum raisins and Gianduja-ice cream

7,00

Süesses Ändi

Coffee or Espresso to a small Swiss nut-tartlet

4,50

Chäs Uswahl

Assorted cheese platter with Fribourger Vacherin, Appenzeller, Tête de Moine and Alps Soft Cheese, served with Fig Mustard & Bread

10,50

Glace Chuglä

Assorted ice-cream:vanilla, strawberry, dark chocolate, white cheese with raspberry, almond-crocant, lemon-sorbet, Gianduja

each 1,20

Whipped cream

1,00

Bätziwasser / Swiss Digestifs

from Kindschi Destillery, Bünden, Switzerland

Röteli

Liqueur from dried cherries

2 cl

3,50

Wacholder

Elegant distilled swiss juniper

2 cl

4,00

Chrüter

50 distilled herbs from Switzerland in one bottle!

2 cl

4,00

Enzian

Distilled yellow radical of gentian

2 cl

5,00

For more spirit of Switzerland

Such as Single Malt Whisky, Glacier-Vodka, High End-Grappa... have a look at our beverages menu!

all prices in euro