

Nola's food and drinks

Dear guests,

our breakfast menu is offered only on weekends (Saturday + Sunday) and on public holidays, that's why it slipped to the end of the menu.

We kindly ask for your understanding!

All prices in Euro,
allergenic and additive information on demand!



Starters and Salads

Mo-Fr from 4pm

Sa+Su from 12pm

Kürbiscrèmesuppe 6,00

creamy pumpkin soup with mango-chutney and
roasted pumpkin seedsooled vegetable-melon soup - spicy!

Chliine Grüene 5,50

mixed babyleaf lettuces to lemon vinaigrette

Chnabber Plättli to beer 10,50

olives, appenzeller cheese chunks,
dried prunes wrapped in bacon

Geissä Chäs 9,50

goat cheese, gratinated with honey and
thyme, served to relish of dried fruits,
lettuces to vinaigrette and bread

Herbst Salat pure 10,50

lentils, pumpkin, pear, pumpkin seeds and lambs lettuce
to vegan pumpkin-mayonnaise and bread

served pure, or with:

panfried goat cheese **plus 4,50**

panfried chicken **plus 5,50**

fillet of salmon **plus 6,50**

Main Dishes

Mo-Fr from 4pm

Sa+Su from 12pm

Chäs Chnöpfle 13,50

traditional alpine pasta, served in Swiss
cheeses sauce with roasted onions and salad

Burä Röschti 14,50

swiss potato „hashbrown“ gratinated
with swiss cheeses and served with
2 fried bio eggs and salad

by choice served with bacon **plus 2,50**

Vegani Röschti 16,50

swiss potato „hashbrown“ served with
smoked salsify, pumpkin and roasted hazelnut

by choice served with filet of salomon **plus 6,50**

(then no longer vegan 😊)

Röschti Berlin 16,50

swiss potato „hashbrown“ served with
panfried veal liver, apple, roasted onions and jus

Zürcher Geschnetzeltes 20,50

Swiss original – thinly stripped veal,
served in creamy mushroom-sauce to homemade Röschti

Rote Bete Risotto **16,50**

luscious beetroot-risotto, served with
baby-spinach, walnut and goat cheese

served pure, or with

panfried chicken

plus 5,50

fillet of salmon

plus 6,50

Wiäner Schnitzel **20,50**

from veal, thinly tapped and baked
golden-brown in bread crumbs,
served to potato-cucumber-salad and lingonberry

Moitié-Moitié **p.P. 22,50**

(from 2 persons on)

traditional Swiss cheese fondue with gruyère and vacherin,
served to bread chunks, potatoes and cornichons
and with white wine and cherry spirit for your personal flavor

Trüffel Fondue **p.P. 26,00**

(from 2 persons on)

Cheese fondue flavored with truffles,
served to bread chunks, potatoes and cornichons
and with white wine and cherry spirit for your personal flavor

Dessert

Mo-Fr from 4pm

Sa+Su from 12pm

Apfel Strudel **7,00**

apple strudel, served ovenwarm with vanilla sauce

Toblerone Mousse **6,50**

chocolate mousse from Swiss Toblerone chocolate

Marillenknödel **6,50**

sweet, alpine dumplings, filled with apricot
and served to fruit compote and vanilla sauce

assorted ice cream **each 1,50**

vanilla, strawberry, chocolate
black berry (sorbet)

whipped cream **1,00**

Breakfast

Only on Saturday and Sunday 10–15 o'clock!

Croissant	4,50
butter & jam	
Mixed Breakfast	10,50
appenzeller, alpine soft cheese, ham, fennel salami, jam, white and dark bread	
Cheesy Breakfast	10,50
appenzeller, alpine soft cheese, white goat cheese, jam, relish from dried fruits, white and dark bread	
1 boiled egg	1,50
2 fried eggs	5,50
with butter & toast	
3 scrambled eggs	
with butter & toast	
pure	6,00
with tomato and Appenzeller cheese	7,50
with bacon	7,50

Bircher Müesli **6,50**

grated apple, hazelnut, banana,
yoghurt, oatmeal, honey

Chia Müsli **7,00**

soy yoghurt with chia-muesli, dates, nuts,
glutenfree oat-meal and fruit salad

4 Pancakes **6,00**

maple syrup & butter

Glutenfree Bread **2,50**

Beverages

homemade lemonades

Elderflower-Mint-Lemonade

elderflower syrup, mint,	3 dl	4,50
lemon juice, soda	5 dl	6,00

Ginger-Lemonade

Homemade ginger syrup,	3 dl	4,50
lemon juice, soda, cucumber	5 dl	6,00

Aperitif

Sprizz Aperol

with white wine & soda **7,50**
or with sparkling wine **8,50**

Lillet Wild Berry **8,50**

6 Lillet, Schweppes Wild Berry, berries

Moscow Mule **8,50**

5 Vodka, 2 lime juice, Spicy Ginger, cucumber

Caipirina **7,50**

6 Cachaca Pitu, Limette, Rohrzucker

Gin Tonic **7,50**

5 Gin Rhizom, Tonic

Coffee

coffee	cup	2,50
espresso	cup	2,50
espresso doppio	cup	3,50
cappuccino	cup	3,20
latte macchiato, served hot or iced	glas	3,80
caffè latte, served hot or iced	glas	4,60
milk coffee	large bowl	4,80

Tea

Earl Grey, Darjeeling, Gun Powder, Morning Sencha,
Lemon Splash, Energy Shot, Nana Mint

all types	3 dl	3,30
fresh mint- or ginger tea	glas 3 dl	4,00
Herbs-Chai-Latte	glas 3 dl	4,50
with homemade ginger-cardamin-cinnamon-clove syrup		

Mineralwater

San Pellegrino,	btl. 2,5 dl	2,50
sparkling mineral water	btl. 7,5 dl	5,50
Acqua Panna,	btl. 2,5 dl	2,50
non sparkling mineral water	btl. 7,5 dl	5,50

Softdrinks

Coca-Cola, Cola Zero, Rixdorf Fassbrause, Bad Liebenwerda lemon- or orange-limonade		
all types	3 dl	3,00
	5 dl	4,50
Almdudler	btl. 3,5 dl	3,80
Thomas Henry	btl. 2 dl	3,00
Ginger Ale, Spicy Ginger, Bitter Lemon, Tonic Water		

Juices

apple, orange, tomato

& Nectars

rhubarb, cherry, passion fruit, currant

all sorts of juices and nectars

as schorle, with sparkling water 3 dl **3,00**

5 dl **4,50**

pure juice 3 dl **3,50**

5 dl **5,00**

Freshly squeezed

orange juice 2 dl **3,50**

3 dl **5,00**

White Wine

Riesling

Mutmacha, Mosel-Saar-Ruwer	1 dl	4,00
	2,5 dl	9,50
	5 dl	18,50
	btl. 7,5 dl	28,00

Pinot Gris

Campagnola, Veneto, Italy	1 dl	4,00
	2,5 dl	9,50
	5 dl	18,50

Scheurebe

Rheinhessen · Germany · 2020		
in 1916 created mixture of Riesling and Buket-grape, friuty-juicy with subtile grapefruit and currant	1dl	6,00
	2,5d	13,50
	5 dl	26,00
	btl. 7,5 dl	38,00

Pinot Gris · Weinbären · Oliver Zeter	btl. 7,5 dl	29,00
---------------------------------------	-------------	--------------

Pfalz · Germany · 2019
full-bodied, but with fine minerality,
with starters, salads, poultry or veal

Fendant du Valais AOC · Blanc D`Amour	btl. 7,5 dl	38,00
---------------------------------------	-------------	--------------

Cave Valcombe Wallis · Switzerland · 2018
best accompaniment to cheese fondue, but also to fish

White Wine Schorle

with sparkling water, ice and lemon	3 dl	5,00
-------------------------------------	------	-------------

Rosè

Spätburgunder Rosé

Weinbiet, Pfalz, Germany

1 dl	4,00
2,5 dl	9,50
5 dl	18,50

Red Wine

Primitivo del Salento 88

Ottotanto, Italy

soft and juicy with full berry flavour
and low tannins

1 dl	4,00
2,5 dl	9,50
btl. 7,5 dl	28,00

Pinot Noir

Vineyard Michel, Achkarren, Austria

cherry, red berries and smooth tannin

1 dl	4,50
2,5 dl	10,50
btl. 7,5 dl	29,00

Cuvée · Black Print

btl. 7,5 dl **38,00**

Markus Schneider · Pfalz · Germany · 2016

strong blend of syrah, merlot and cabernet sauvignon

Negroamaro 'F' Cantine San Marzano

btl. 7,5 dl **45,00**

Apulien · Italy · 2017

the cowboy wine on our menu, black red,
ripe berries, cherries, thyme, cocoa and tobacco

Sparkling Wine, Crémant & Champagne

Blanc des Blancs · sparkling wine

De Perrière · France

1 dl **5,50**
btl. 7,5 dl **29,50**

Cordon Rosè Brut · Crémant

Mauler · Neuchâtel · Swiss

1 dl **6,50**
btl. 7,5 dl **37,50**

Gosset Brut Excellence · Cuvèe · Champagne

Champagne · France

btl. 7,5 dl **70,00**

Beers

Berliner Kindl, also as Alster

Jubiläums Pilsener, 5.1% Alc.	3 dl	3,30
	5 dl	5,00

Bayreuther Bayerisch Hell

fresh and quaffable classic	3 dl	3,50
from the Franconia, 4.9% Alc.	5 dl	5,50

Helles Hefeweizen / wheat beer

Maisel's brewery, 5,2% Alc.	3 dl	3,50
	5 dl	5,50

Maisel's	Fl. 5 dl	5,50
cristal, non-alcoholic		

Jever fun	btl. 3,3 dl	3,50
non-alcoholic Pils		

Degestifs and Spirits

Switzerland

Bündner "Röteli", Brennerei Kindschi	2 cl	4,00
liquor from dries cherries	4 cl	7,00
Bündner Wacholder, Brennerei Kindschi	2 cl	4,00
aromatic Swiss gin	4 cl	7,00
Bündner Kirsch, Brennerei Kindschi	2 cl	4,00
Original to Fondue	4 cl	7,00
Vodka Xellent, Switzerland	2 cl	4,00
distilled with glacier water - for experts!	4 cl	7,00
Säntis Malt 40%, Single Malt, Brennerei Locher	2 cl	5,00
Swiss single malt, fragile and fresh	4 cl	9,00

Cognac, Brandy, Calvados

Vecchia Romagna Nera	2 cl	4,00
Brandy	4 cl	7,00
Courvoisier VSOP	2 cl	4,00
Cognac	4 cl	7,00
Osborne Veterano	2 cl	4,00
Brandy	4 cl	7,00
Carlos I	2 cl	4,00
Brandy	4 cl	7,00
Calvados Père Magloire	2 cl	4,00
	4 cl	7,00

Whiskey

Jack Daniels	2 cl	4,00
Bourbon	4 cl	7,00
Southern Comfort	2 cl	4,00
Whisky-liquor	4 cl	7,00
Ballantines	2 cl	5,00
Scotch	4 cl	9,00
Glen Grant	2 cl	4,00
pure Malt Scotch	4 cl	7,00
Oban	2 cl	5,00
Single Malt Scotch	4 cl	9,00
Lagavulin	2 cl	6,00
16 years Scotch	4 cl	10,00

Shots, Internationals & Co.

Vodka Abyrne	2 cl	4,00
Berlin, triple distilled	4 cl	7,00

Vodka Stolichnaya	2 cl	4,00
Russia	4 cl	7,00

Gin Rhizom	2 cl	3,50
Berlin	4 cl	5,50

Gin Bombay Sapphire	2 cl	4,00
	4 cl	7,00

Cachaca Pitu	2 cl	3,50
Brasil	4 cl	5,50

Pampero Blanco Rum	2 cl	3,50
Venezuela	4 cl	5,00

Grappa di Prosecco, Brennerei Montegrappa	2 cl	4,00
mild "yellow" Grappa	4 cl	7,00

Standards

Sambuca Molinari, Averna Amaro, Jägermeister,
Amaretto di Saronno, Sherry Tio Pepe,
Fernet Branca/Menta, Porto Sandemann, Tequila

All standards

2 cl	3,50
4 cl	5,50

Other spirits on demand!