

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, vegan lentil spread, homemade jam and fruit salad

9,50

S`Chäser z`Morgä

Appenzeller, Alpine soft cheese, goat cheese, mozzarella & tomato, Bircher Muesli, olives and 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, vegan lentil spread, gluten-free muffin

12,50

Langsam und Gmüetlich (2 or more persons)

Appenzeller, Tête de Moine, goat cheese, mozzarella&tomato, Rosemary Ham, Fennel Salami, Bündnerfleisch, vegan lentil spread, scrambled eggs, smoked salmon, jam, honey, a glass of sparkling wine or freshly squeezed orange juice

p.p.

15,50

Assorted Gluten-free Bread

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, fruit salad, 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

Wintersuppä

Creamy soup from beetroot and apple, served to horseradish-cream

6,50

Chliine Grüene

Mixed lettuces to honey-mustard-dressing

5,50

Nüssli

Lambs lettuce and ovenbaked Hokkaido -lacquered with maple syrup - and grapes to orang- vinaigrette

Starter 8,50
Main 12,50

Binätsch

Spinach salad with caramelized pear and pumpernickle croutons, served to orange-vinaigrette

Starter 7,50
Main 11,50

Nüssli & Binätsch served pure or 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 spinach salad to balsamic glace

9,50

Vitello Forello

Thinly sliced, boiled veal, served with mousse of smoked Trout and chips of walnut-bread

12,50

Basler Laubfrösche

Chard wrap, filled with minced veal, poached in vegetable broth, served on Riesling-foam

10,50

Vorspiisä-Platte (minimum 2 persons)

Assorted starter platter with Geissä Chäs, Laubfröschen, Vitello Forello, Nüssli salad and olives

p.p. 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

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. 18.50

Truffel Fondue

Cheese fondue with Truffel,
served with bread chunks

p. p. 22.00

Goat Cheese Fondue

Cheese fondue with Goat cheese and Gruyere,
a little more spicy, served with bread chunks and grapes

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 Mur Doré, 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, seafood and snails.

Kirschwasser from Luzern

2 cl 4.00

the drink after...

4 cl 7.00

all prices in euro

Main Courses

Chäs Chnöpfle

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

Risotto

Luscious Saffron-white wine-risotto, served to mediterranean vegetables and baked tomatoes, stirred and served with 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 Röshti

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

Vegani Röshti

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

Fisch Röshti

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

Blutwurscht Röshti

Röshti gratinated, served with panfried Blood-Sausage, manufactured in Berlin to cabbage and apple compote 16,50

Main Courses

Chäs Chnödel

Dumpling with spinach, Appenzeller, pear and white bread,
served panfried to forest mushroom-goulash and cranberry-pear

15,50

Bratwurst und Bölläsauce

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

14,50

Züri Gschnätzlets

Veal, panfried in slices and served in creamy mushroom sauce,
accompanied by Röshti

18,50

Pfäffar

Ragu from Deer, marinated 6 days in wine and vinegar and then
braised with lots of vegetables, served to poppy seed-chnöpfle
and cranberry-pear

18,50

Äntebruscht

Fillet of Barbarie duck, lacquered with maple syrup and
served pink fried on jus, to red cabbage and puree from Hokkaido,
added by apple-walnut-compote

18,50

Entrecôte (250g)

served on red wine-jus, to glazed carrots and oven baked honey-potatoes

22,50

Süessi Tröimli...

Toblerone Mousse

Chocolate Mousse from Swiss Toblerone to carrot-apricot-compote, unfortunately highly addictive...

6,00

Marillenknödel

Dumplings from white cheese, filled with apricots, served with roasted plums and vanilla sauce

6,50

Thurgauer Öpfelstrudel

Applestrudel fresh from the oven, served with vanilla-ice-cream

7,00

Johannisbeerküchlein

Currant cake, topped with creamy icing, served to gingerbread-ice cream

6,50

Süesses Ändi

Coffee or Espresso to a small Swiss nut-tartlet

4,50

Glace Chuglä

Assorted ice-cream: vanilla, strawberry, dark chocolate

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!