

Menu

Green Asparagus & Wild Garlic



Starters

Green asparagus salad with black forest ham,
tomato cubes and lettuce

CHF
18.50

Main dishes

Homemade Gnocchi with green asparagus *
and creamy wild garlic sauce

29.50

Salmon trout fillet with white wine cream sauce
Green asparagus and rice

38.00

Beef-Entrecôte with roasted potatoes,
green asparagus and morel cream sauce

44.50

Wine Recommendation

White wine

Gavi di Gavi DOCG 2020
Italien, Piemont

1 dl
8.20

Red wine

Primitivo di Salento IGT 2022
Italien, Apulien

9.20

Cordon bleu weeks

Cordon bleu «Senner» style filled with ham, got cheese & garlic		37.50
Cordon bleu «Teufels» style filled with spicy salami & pecorino		37.50
«Rustic» Cordon bleu filled with bacon & Emmental cheese		37.50
Classic Cordon bleu filled with ham & mountain cheese		37.50

We use **Swiss pork** from the kidney for our cordon bleu. All **giant cordon bleu** with 200 g meat weight are freshly prepared and served with French fries and vegetables.

Chateaubriand (min 2 people)	450 g	<i>per person</i>	53.00
with black pepperauce, french fries and seasonal vegetables			



Wine Recommendation

Cult wine from Ribera del Duero

Torre Albéniz Reserva 2020 DO

CHF 77 / 0.7l



At lunchtime & for dinner you can choose from the entire menu !
Between 14.00 - 18.00 you can order all dishes marked with a **red star** *

Menu

Dishes

Starters

CHF

Green salads * 11.00

Mixed salads * 13.00

Insalata caprese 18.00

Buffalo mozzarella with tomato slices,
rocket salad and basil pesto

Beefsteak Tartare * (120 g / 240 g) 22.00 / 35.50

on your choice with cognac, calvados or whisky +3.50

Egg yolk +3.50

French fries +6.00

Carpaccio livornese 23.00

thinly sliced beef

with basil oil and Grana Padano

Soup

CHF

Tafelspitzbouillon 11.00

Savoury beef broth with flädli *

Rose wine foam soup with grapes 12.00

you can choose any of the dishes at lunch & dinner time
you can choose dishes signed with a red star * between 14.00 and 18.00 o'clock

Menu

Dishes

Meat CHF

Veal liver with apple calvados sauce * 38.00
and crispy butter rösti

Winkelried Pan 39.50
pork fillets wrapped in bacon with mushroom –sauce & cheese spaetzli

Fish CHF

Fried whitefish filet «Vierwaldstätter-Art» 39.50
with capers, tomatoes, boiled potatoes, and seasonal vegetables

Fried pike-perch filet with apples and nuts 37.50
boiled potatoes and seasonal vegetables

Panfried pike perch with boiled potatoes * 35.50
and homemade tartar sauce

Snacks CHF

Winkelried plate * 27.50
50 g Prosciutto crudo tipo di Parma
50 g Engelberger dried aged sausage
50 g Parmesan cheese Grana Padano

you can choose any of the dishes at lunch & dinner time
you can choose dishes signed with a red star * between 14.00 and 18.00 o'clock

Sweet temptations

Desserts	CHF
Kaiserschmarrn	14.50
Plum Cake	6.80
apple strudel with vanilla ice cream	12.50
Caramelköpfl	8.80
Tiramisu	9.80
Panna Cotta Homemade with wild berries	9.80
Portion of strawberries	10.00
Coupe Romanoff Vanilla ice cream, Strawberries & whipped cream	14.50
Portion of cream	1.50

Declaration

Ask our staff about ingredients,
which can cause allergies.

Origin of he products

Beef	Switzerland, South America	whitefish	Switzerland
Pork	Switzerland	pike perch	Germany, Estonia
Chicken	Switzerland/ Thailand	salmon trout	Italy, France
Veal	Switzerland		