



Our Hits

11:15 – 13:45 o'clock and 18:00 – 21:45 o'clock



Mussel pot

our delicated, fresh mussel pot
served with garlic bread

Starter	Fr. 13.50
Main dish	Fr. 19.50
à discrétion	Fr. 36.00

Sea bass

grilled in the oven on a vegetable-potato mix
prepared at the table with garlic mayonnaise
(20 minutes preparation time)

from 2 persons
Fr. 49.00/person



Fish- and sea food festival

HORS-D'OEUVRES cold and warm

11:15 – 13:45 o'clock and 18:00 – 21:45 o'clock

Swordfish carpaccio with oranges and grapefruits	Fr. 16.80
Fried calamares rings with lemon and garlic mayonnaise	Fr. 12.80
Shrimp cocktail with American cocktail sauce, lemon and iceberg lettuce	Fr. 16.80
Endive with oranges, red onions and a rose of smoked salmon and marinated mussels	Fr. 16.80
without smoked salmon and without mussels	Fr. 8.50
Poached lobster tail with marinated beetroot carpaccio and a small herb salad with white balsamic vinaigrette	Fr. 25.00

SOUPS

11:15 – 14:00 o'clock and 18:00 – 22:00 o'clock



Red Thai Curry soup with vegetables, sprouts and king prawns skewer	Fr. 13.50
without prawns	Fr. 10.00
Mussels soup with saffron and Pernod	Fr. 10.00
Pumpkin soup with balsamic cream and pumpkin seeds	Fr. 10.00

MAIN COURSES

11:15 – 14:00 o'clock and 18:00 – 22:00 o'clock



Roasted monkfish medallions on a ragout of chorizo and beans with rucola-pesto, served with boiled potatoes		Fr. 45.80
	½ portion	Fr. 39.80
Roasted salmon on a saffron risotto with zucchini and cherry tomatoes		Fr. 33.80
	½ portion	Fr. 27.80
Fillets of lavaret from the "Hallwilersee" in beer dough with tartar sauce, boiled potatoes or mixed rice		Fr. 34.80
	½ portion	Fr. 28.80
Pan-seared pike-perch fillets with herb crust, ragout of white beans, vegetables and potato		Fr. 36.80
	½ portion	Fr. 30.80
Fillets of sole and lobster medallions with white wine sauce, on leek, Camargue rice or boiled potatoes		Fr. 48.80
	½ portion	Fr. 42.80
Roasted king prawns on tomato sauce with olives, boiled potatoes and lime-leaf spinach		Fr. 38.80
	½ portion	Fr. 32.80

VEGETARIAN MEALS

11:15 – 14:00 o'clock and 18:00 – 22:00 o'clock

Rich saffron and gorgonzola risotto with pear and zucchini		Fr. 24.50
	½ portion	Fr. 18.50
Vegetable plate with potato puree and mushrooms		Fr. 26.50
Spaghetti done in the wok with leek, ceps, mushrooms, peperoncini and herbs		Fr. 22.50
	½ portion	Fr. 16.50
Cep ravioli on tomato sauce with olives and parmesan cheese		Fr. 24.00
	½ portion	Fr. 18.00

Degustation Menu

11:15 – 14:00 o'clock and 18:00 – 22:00 o'clock

Poached lobster tail on marinated beetroot carpaccio
and a small herb salad with white balsamic vinaigrette

Red Thai Curry soup with vegetables,
sprouts and king prawn skewer

Pan-seared pike-perch fillets with herb crust,
ragout of white beans, vegetables and potato

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Braised wild boar with potato puree
and carrots "sweet-sour"



Orange crepe (1 piece) with vanilla ice cream

Menu price with
4 courses Fr. 72.00
3 courses Fr. 59.00

Traditional Dishes

11:15 – 14:00 o'clock and 18:00 – 22:00 o'clock

Veal liver with sage and "hash brown"	Fr. 33.50
Pork chop (200g) with vegetables and grilled tomato, homemade sauce and French fries	Fr. 32.00
Lamb's lettuce salad with fillet of venison escalopes, bacon, bread cubes and mushrooms	Fr. 35.00
"Hausi's" pork fillet strips with "hash brown" or noodles	Fr. 34.00
Braised wild boar with potato puree and carrots "sweet-sour"	Fr. 33.50
Cubes of fillet of beef on a chanterelles cream sauce with spaetzli	Fr. 38.00

11:15 – 23:00 o'clock

"The best fillet in town", 200g, Angus beef fillet with green pepper sauce or herbs butter sauce, served with noodles	Fr. 37.50
	with extra French fr. Fr. 5.00
	with extra vegetables Fr. 9.50
Pork escalopes with a cream-mushroom sauce and noodles	Fr. 26.50
	with extra vegetables Fr. 33.00
Veal escalopes with cream-mushroom-sauce and noodles	Fr. 33.50
	with extra vegetables Fr. 40.00
Breaded pork escalopes with French fries	Fr. 24.00

Mixed salad with herbs butter and:

11:15 – 23:00 o'clock

- BBQ chicken breast	Fr. 23.00
- BBQ pork escalopes	Fr. 24.00
- BBQ veal escalopes	Fr. 34.00
- BBQ fillets of lavaret	Fr. 30.00

(instead of salad we also serve French fries)

SALADS AND COLD PLATES

11:15 – 23:00 o'clock

Lettuce with egg	Fr.	7.80
Lamb's lettuce with egg	Fr.	10.00
Lamb's lettuce salad with bacon, bread cubes	Fr.	12.50
Rich mixed salad with fruits	Fr.	17.50
Rich tuna salad	Fr.	17.50
Sausage salad	Fr.	11.50
Rich sausage salad „special “with onions	Fr.	18.50
Rich sausage and cheese salad	Fr.	17.50
Traditional dish of cold meat and cheese	Fr.	26.50
Beef tartar with toast	large portion	Fr. 32.80
	small portion	Fr. 22.80

FOR THE small APPETITE

11:15 – 23:00 o'clock

Sandwich with cheese, salami or ham	Fr.	6.80
Sandwich with “Bündnerfleisch” or raw ham	Fr.	10.00
French fries	Fr.	7.50
Handy toast (with ham and cheese)	Fr.	7.80
Chicken nuggets (8 pieces) with chili mayonnaise	Fr.	10.50
Pair of warm wild boar sausage	Fr.	14.00
Small spring rolls (10 pieces) with sweet-sour sauce	Fr.	10.50

For our small guests

DONALD DUCK-Noodles and tomato sauce	Fr.	9.50
MISS PIGGY-Breaded pork escalope with French fries	Fr.	9.50
FLIPPER-Fish cracklings with boiled potatoes	Fr.	9.50

MEAT-DECLARATION: Beef (EU/CH), veal/pork/venison (CH/F), chicken (HUN/CH/D), wild boar (CH/F)
(with 8% VAT)