

STARTERS

Caprese € 8,50
Buffalo Mozzarella/Tomato/Basil/Olive Oil

Char Filet -lukewarm, smoked- € 11,90
Pumpernickel/Lamb's lettuce/Cranberry-Dip

SOUPS

Duck Consommé € 6,90
Herbal Roulade

Beetroot Cream Soup € 7,80
Crispy twist filled with smoked trout and Wasabi

VEGETARIAN

Bread dumpling € 11,90
Wild mushroom Sauce/Lamb's lettuce

Grilled Vegetables € 13,00
Herbals/Pesto/Goat Cheese

Home made Spätzle € 11,90
Spinach/Cherry Tomatoes/Emmentaler Cheese
mixed Salad

SALADS

Side Salad € 3,60

Tomato Salad € 6,50
Sheep's Milk Cheese/Onions

Classical Caesar's Salad € 8,20
Cos Lettuce/Parmesan/Croûtons/Anchovies

As starter Salad € 5,90

Choice of:

King prawns in Herbal Butter Piece € 2,80

Marinated Stripes of Corn Poulard € 4,70

BURGER

Swiss Burger (200g) € 15,90
Angus Beef Patty/Emmentaler Cheese/
Crispy Bacon/Braised Onions/Grilled Tomato/
French Fries

Premium Classic Beef Burger (200g) € 14,70
Angus Beef Patty/Homemade Burger Sauce/
Tomato/Marinated Onions/French Fries

Italian Burger (200g) € 14,90
Angus Beef Patty/Focaccia/Pesto-Mayonnaise
/Tomato/Mozzarella/Rocket/French Fries

Veggie Burger (125g) € 11,90
Falafel Patty with Carrots/Homemade Burger
Sauce/Tomato/Marinated Onions/
French Fries

STEAKS

01 Rump Steak with the Typical Fat
 Herb Butter/Zucchini-Champignon-Spring
 Onions vegetable/Fried Potatoes
 200g € 24,40
 300g € 32,10

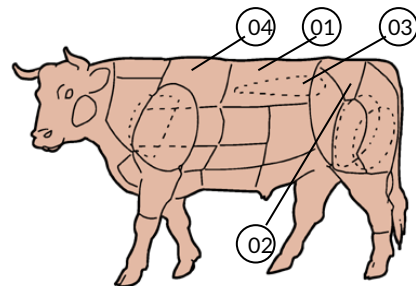
02 Point Steak from the Leg
 Braised Onions/ Red Pepper-Zucchini Vegetable
 /Fried Potatoes
 200g € 18,90
 300g € 24,90

03 Filet Steak valuable piece of the Beef
 Port Wine jus/Green Beans/Potatoes au Gratin
 200g € 30,90
 250g € 36,10

03 Chateaubriand for 2 persons Double Filet Steak
 Red Wine Jus/Green Beans/Fried Potatoes
 500g € 58,00

04 Rib Eye Steak
 From the Heart of the Prime Rib, Drop of Grease
 Garlic-Butter/Sautéed Champignons/
 Baked Potato with Sour Cream
 250g € 30,40
 350g € 38,70

Surf'n Turf € 33,20
 Fillet of Beef (180g)/2 King Prawns
 Port Wine Jus/Green Beans/
 Rosemary Potatoes



How would you like your steak?

rare	Rare, cold central (ca. 45°C Central Temperature)
Medium rare	Warm central (ca. 50°C Central Temperature)
Medium	Warm central (56°C Central Temperature)
Well done	(65°C Central Temperature)

Choose your butter or sauce

€ 2,00 per extra Sauce/Butter

Butter	Herbal Butter Tomato Basil Butter Garlic Butter
Hot sauce	Creamed Pepper Sauce Red Wine Jus Port Wine Shallots Jus

Choose your side dishes

€ 3,00 per extra side dish

- French Fries
- Sweet Potato Fries
- Baked Potato with Sour Cream
- Fried Potatoes
- Celeriac Puree
- Sweet Potatoe Puree
- Champignons sautéed with Herbs
- Green Beans

Sometimes it has to be 800°C.... we beef

Barbecue is great- but befeen puts the crown on the meal!

Meat preparation with the Beefer sets new standards-the meat is not grilled for a long time at 400°C as in the case of conventional barbecue-the befeer caramelises the skin at 800 °C in seconds! The extremely high temperatures create a unique crust.

The result is an incredible taste explosion!

DESSERT

Chocolate Ice-Cream € 8,90
 Gratinated with brown sugar/Ragout of Citrus fruits

Plum and Mascarpone Trifle € 8,20