



Starters & Soups

CHF

Lamb's lettuce with bacon, mushrooms & croutons

16.00

Mixed salad *

13.00

Green Salad *

11.00

Beefsteak Tartar *

22.00

on your choice with cognac, calvados or whisky

+3.50

raw Egg

+3.50

French fries

+6.50

Consommé Celestine with fine strips of pancakes *

11.00

Pumpkin soup with amaretto and whipped cream *

11.50

Vegetarian

Burrata – Lemon Ravioli

29.50

with a light tomato cream sauce

Homemade gnocchi on a pumpkin cream sauce *

29.50

with grapes and nuts



Autumn time

Meat

Vension fillet strips with porcini sauce crispy butter rösti and cranberry apple		45.00
Pork cordon bleu filled with ham and mountain cheese with french fries and market vegetables		37.50
Veal liver with apple calvados sauce * and crispy butter rösti		38.00
Winkelried pan Pork fillets with porcini - cream sauce & cheese spätzli		39.50
Meat loaf of veal with mozzarella cheese & a herb cream sauce with tagliatelle and vegetables		35.00
Fillet of Black Angus beef with peppersauce with seasonal vegetables and tagliatelle	200 g	49.50

From 2 people:

Chateaubriand Black Angus with peppersauce french fries and seasonal vegetables	450 g	p.Pers. 52.00
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Wine Recommendation

Poppone IGT 2021
Antonutti, Italia

CHF 77 / 0.7 l bottle



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** *



Fish

CHF

Fried whitefish fillet «Vierwaldstätter-Art» with capers, tomatoes, Saffron pilaf rice and seasonal vegetables	39.50
Fried pike-perch fillet with crab butter sauce boiled potatoes and seasonal vegetables	37.50
Crispy fried pike knusperli with boiled potatoes * and homemade tartar sauce	35.50
Salmon trout with apple cubes & nuts with boiled potatoes and seasonal vegetables	38.00

Snacks

Winkelried plate * 50 g smoked Black Forest Ham / 50 g Engelberger dry- aged sausage 50 g. Parmesan cheese Grana Padano	27.50
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Declaration

Please do not hesitate to ask our staff about ingredients in our dishes that may trigger any allergies or intolerances

Origin of the products used

Deer	Austria	Venison	Austria
Beef	Switzerland, Argentina	Chicken	Switzerland, France
Veal	Switzerland	Pork	Switzerland
Salmon trout	Turkiye	Pike perch	Estonia
Whitefish	Switzerland, Lake Lucerne		



	CHF
Caramelköpfli *	8.90
Tiramisù *	9.90
Panna Cotta with mango *	9.90
Plum Cake *	7.50
Vermicelli, with meringues and cream *	13.50
Oven fresh apple strudel with vanilla ice cream *	12.80
Portion of whipped cream	1.60
Coupe Nesselrode *	13.50
vanilla ice cream, vermicelli, meringues and cream	