

Menu

Green Asparagus & Wild Garlic



Starters, Soup

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| Green asparagus salad with tomato cubes and lettuce | CHF 15.50 |
| Hot smoked salmon with green asparagus and horseradish vinaigrette | 21.50 |
| Cream of Prosecco-soup with green asparagus | 11.50 |

Main dishes

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| Tagliatelle with wild garlic sauce, * green asparagus and cherry tomatoes | 28.50 |
| Beef-Entrecôte 200 g with green asparagus, roasted potatoes and morel-cream sauce | 42.50 |

Wine Recommendation

White wine

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| Lugana 2021 DOP Tinazzi; Trebbiano Italy, Gardasee | 1 dl 8.00 |
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Red wine

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| Tenuta Frescobaldi 2020 IGT Frescobaldi; Cabernet Sauvignon, Merlot, Cabernet Franc, Sangiovese Italy, Toskana | 9.00 |
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Menu

Dishes

Starters

CHF

Mixed salads * 12.50

Green salads * 10.50

Insalata caprese with our own olive oil from Calabria 17.50

Buffalo mozzarella with tomato slices,
rocket salad and basil pesto

Beefsteak Tartare * (120 gr. / 240 gr.) 21.50 / 34.50

on your choice with cognac, calvados or whisky +3.50

Egg +3.50

French fries +6.00

Carpaccio livornese 21.00

thinly sliced beef

with basil oil and Grana Padano

Soup

CHF

Tafelspitzbouillon 10.50

Savoury beef broth with flädli *

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

| Steak & Salads | CHF | CHF |
|---------------------------------|------------|-------------|
| Black Angus Beef - Filet | 150g 41.00 | 200 g 47.00 |
| Porksteak | 150g 29.50 | 200 g 35.00 |
| Chicken breast | | 175 g 31.50 |

Including:

Mixed salads and on your choice black peppercorn sauce or herb butter

Side dish on your choice:

each 6.00

Seasonal vegetables, French fries, or butter noodles

| | | | |
|---|-------|-------------------|-------|
| Chateaubriand (min 2 people) | 450 g | <i>per person</i> | 52.00 |
| with black peppercorn sauce, french fries and seasonal vegetables | | | |



Wine recommendation

Iconic wine from the Ribera del Duero

Torre Albéniz Reserva 2019 DO

Bodegas Peñalba Lopez, Tempranillo

CHF 77.00 / 0.7 l bottle

| Meat | CHF |
|--|-------|
| Veal liver with apple calvados sauce * and crispy butter rösti | 35.50 |
| Winkelried Pan pork fillets with porcini mushroom –sauce & cheese spaetzli | 38.50 |
| Pork cordon bleu with french fries and market vegetables filled with ham and mountain cheese | 35.50 |

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Menu

Dishes

Fish

CHF

Fried whitefish filet «Vierwaldstätter-Art» 38.50
with capers, tomatoes, boiled potatoes, and seasonal vegetables

Fried pike-perch filet with apples and nuts 36.50
boiled potatoes and seasonal vegetables

Panfried pike perch with boiled potatoes * 34.50
and homemade tartar sauce

Salmon trout fillet with white wine and herb cream sauce 37.00
rice and seasonal vegetables

Vegetarisch

CHF

Homemade gnocchi with basil cream sauce and herbs * 28.50

Snacks

CHF

Winkelried plate * 26.50
50 g Prosciutto crudo tipo di Parma
50 g Engelberger dried aged sausage
50 g Parmesan cheese Grana Padano

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Sweet temptations

| Desserts | CHF |
|---|----------|
| Apple Cake * | 6.50 |
| Plum Cake * | 6.50 |
| Oven fresh apple strudel with vanilla sauce * | 12.50 |
| Caramelköppli * | 8.50 |
| Tiramisu * | 9.50 |
| Panna Cotta with berries, homemade & served in a glass bowl * | 9.50 |
| Portion of cream * | 1.50 |

Declaration

Ask our staff about ingredients,
which can cause allergies.

Origin of the products

| | | | |
|---------|----------------------------|--------------|------------------|
| Beeff | Switzerland, South America | whitefish | Switzerland |
| pork | Switzerland | salmon | Norwegen |
| chicken | Switzerland/ Thailand | pike perch | Germany, Estonia |
| | | salmon trout | Italy, France |