

## For our small guests

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Children are invited to discover the diversity of our kitchen as well.  
Indulge their every whim.  
At a special price of CHF 15.  
Up to and including the age of 12 years – accompanied by an adult.  
Drinks are excluded.

## Starters

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<b>King prawns</b> with grilled vegetables on balsamico dressing	25
<b>Buffalo mozzarella</b> <sup>v</sup> with date tomatoes and basil	18
<b>Beef carpaccio</b> with olive oil and parmesan	22
<b>«Kornhaus» Salad</b> <sup>v</sup> with grenadine seeds and curd cheese dressing	15
<b>Mixed starters</b> from our buffet	19 27

## Soups

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<b>Tomato soup</b> <sup>v</sup> with basil, gin and cream	10
<b>Clear soup</b> with pancake strips	10

<sup>v</sup> vegetarian

<sup>v+</sup> vegan

## Pasta, risotto and traditionals

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<b>Spinach-ricotta quadrolini</b> <sup>v</sup> on brown butter and sage	26
<b>White wine risotto</b> with sautéed salmon dice and basil	26
<b>«Kornhaus»-Rösti</b> Roesti with onions, bacon and tomatoes, gratinated with cheese	24
<b>Minced beef</b> with pasta and apple puree	27

## Fish

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<b>Sautéed pike-perch fillet</b> with sesame-herb crust and saffron foam, served with pilaf rice and artichoke-tomato ragout	38
<b>Grilled sea bass fillets</b> with tomatoes, olive oil and thyme, served with roasted potatoes and fresh leaf spinach	38
<b>King prawns «Provençale»</b> with risotto and ratatouille	46

## Favourites

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<b>Chateaubriand</b> with bearnaise sauce and classic garnish (for 2 persons)	per person	58
<b>Grilled beef fillet</b> with bearnaise sauce and shoestring potatoes		52
<b>Beef sirloin «Café de Paris»</b> with shoestring potatoes		46
<b>Bread-crumbed veal escalope</b> with shoestring potatoes		44
<b>Sliced veal Zurich style</b> with roesti		38
<b>«Chalbsläberli»</b> Sliced calf's liver with onions and herbs, served with roesti		36
<b>Oven-roasted lamb loin</b> with rosemary sauce, potato gratin and ratatouille		46
<b>«Bärner-Platte»</b> Boiled beef, smoked ham and bacon, rippli, Bernese pork sausage and tongue sausage, served with boiled potatoes, organic sauerkraut and dried beans		35

## Side dishes

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Noodles <sup>v</sup> , roasted potatoes <sup>v</sup> , boiled potatoes <sup>v</sup> , roesti, risotto <sup>v</sup> , pilaf rice <sup>v+</sup>	6
Fresh leaf spinach <sup>v</sup> , seasonal vegetables <sup>v</sup>	6
Green leaf salad <sup>v+</sup>	9
Mixed salad <sup>v+</sup>	10

We are pleased to serve you *gluten-free spaghetti* upon request.

### **Reference to the used products**

#### **In the kitchen**

Riso superfino Carnaroli – Tenuta Margherita  
Parmigiano reggiano – stagionatura di almeno 30 mesi  
Olio extra vergine di oliva italiano – Covan  
Grana padano

#### **At the table**

Olio extra vergine di oliva di Toscana igp – Bindella, Tenuta Vallocaia  
Condimento con mosto cotto di uva – Masi, Serego Alighieri  
Grana padano in the cheese grater

#### **Origin of meat**

Beef, pork, veal and meat products from Switzerland