

For our small guests

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

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

Soups

Tomato soup ^v with basil, gin and cream	10
Clear soup with pancake strips	10

^v vegetarian

^{v+} vegan

Pasta, risotto and traditionals

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

Fish

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

Favourites

Chateaubriand with bearnaise sauce and classic garnish (for 2 persons)	per person	58
Grilled beef fillet with bearnaise sauce and shoestring potatoes		52
Beef sirloin «Café de Paris» with shoestring potatoes		46
Bread-crumbed veal escalope with shoestring potatoes		44
Sliced veal Zurich style with roesti		38
«Chalbsläberli» Sliced calf's liver with onions and herbs, served with roesti		36
Oven-roasted lamb loin with rosemary sauce, potato gratin and ratatouille		46
«Bärner-Platte» 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

Noodles ^v , roasted potatoes ^v , boiled potatoes ^v , roesti, risotto ^v , pilaf rice ^{v+}	6
Fresh leaf spinach ^v , seasonal vegetables ^v	6
Green leaf salad ^{v+}	9
Mixed salad ^{v+}	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