FROM THE GRILL

	small	
Swiss beef filet matured on the bone (120g/160g) with Canadian lobster tail (half piece / entire piece)	50.— 62.—	62.— 86.—
Swiss beef filet matured on the bone (250g)		79.—
Bison filet (120g/160g)	55.—	69.—
Central Swiss veal chop (400g)		69.—
Central Swiss veal steak (120g/160g)	46.—	57.—
Irish lamb chops (160g/240g)	46.—	57.—
Swiss poussin (450g)		53.—
«Olma-Bratwurst» / sausage (220g) butcher Schmid St. Gallen		32.—
Balances-Burger (180g of veal) with ciabatta Cocktail sauce, tomato, gherkin and onions		39.—
Wagyu-Beef Burger (170g) with ciabatta Chili sauce, tomato, gherkin and onions		39.—
Vegetarian burger (made from pea protein and beetroot) with ciabatta Cocktail sauce, balsamic-onions, tomato and gherkin		32.—
Scottish salmon filet (120g/160g)	41.—	51.—
Pike-perch filet (120g/160g)	41.—	51.—
Filets of sole (120g/160g)	50.—	62.—
Black-Tiger king prawns (120g/160g)	41.—	51.—

Served with

Roasted sweet potatoes | Polenta | Tagliatelle | Herbed rice

Market vegetables | Colourful salad bowl

Sauce Béarnaise | Honey-mustard sauce | Herbed butter sauce | BBQ sauce

For information regarding allergens and intolerances, please contact our service staff.

Origin of our meat: Origins and fishing grounds of our fish:

Beef, Veal	Switzerland	Perch, Trout, White fish	Fish farming	Switzerland
Chicken, Pork	Switzerland	Sole	Wild caught	North Sea
Roe deer, Deer, Wild boar	Austria	Salmon Char	Fish farming	Scotland Island
Lamb	Ireland	Sea bass	Fish farming	Greece
Duck, Quail	France	Pike-perch	Inland waters	Estonia
Bison	USA	Tuna	Wild caught	Northern Pacific
Wagyu-Beef	Uruguay	Mackerel Scallop	Fish farming	Japan USA
		Prawns	Fish farming	Vietnam
		Lobster Scampi, Rock Lobster	Wild caught	North Atlantic Indian C