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.—
Central Swiss veal chop (400g)		69.—
Central Swiss veal steak (120g/160g)	46.—	57.—
Saddle of roe deer (120g/160g)	55.—	69.—
Venison entrecôte (120g/160g)	44.—	54.—
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

Celery-potato puree | Curd spaetzle | Hazelnut polenta | Tagliatelle | Herbed rice

Autumnal vegetables | Red cabbage with chestnuts | Colourful salad bowl

Sauce Béarnaise | Creamy game sauce | 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 Tuna	Wild caught	North Sea Northern Pacific	
Roe deer, Deer, Wild boar	Austria	Salmon Char	Fish farming	Scotland Island	
Lamb	Ireland	John Dory	Wild caught	North Atlantic	
Duck, Quail	France	Pike-perch	Inland waters	Estonia	
Bison	USA	Mackerel Scallop	Fish farming	Japan USA	
Wagyu-Beef	Uruguay	Prawns	Fish farming	Vietnam	
		Lobster Scampi, Rock Lobster	Wild caught	North Atlantic Indian Ocean	