

## Menu suggestions of CHF 28,50 per person

28.1 Bouillon with vegetable julienne

\* \* \* \*

Chicken skewer with currysauce  
served with rice

\* \* \* \*

Caramel head

28.2 Mixed salad

\* \* \* \*

Chickenbreast overbeaked with ham and  
cheese and risotto with parmesan cheese

\* \* \* \*

Fresh fruitsalad with vanilla ice cream

28.3 Beef broth with sliced pancakes

\* \* \* \*

Pork goulash with mushroom sauce  
and rosemary polenta

\* \* \* \*

Mixed ice cream with whipped cream

28.4 Carote-cream with ginger

\* \* \* \*

Roasted pork neck  
with baked potatoes

\* \* \* \*

Catalana cream

28.5 Salad leaves

\* \* \* \*

Beef roll with  
potatoe and spinach puree

\* \* \* \*

Coupe Melba

28.6 Carote salad with pineapple

\* \* \* \*

Breadcrumbs halibut  
with parsley potatoes

\* \* \* \*

Quark cake with raisins

28.7 Rye flour soup of Basel

\* \* \* \*

Luganighetta from Poschiavo  
on saffron risotto and grilled tomato

\* \* \* \*

Apple fritters with vanilla ice cream

28.8 Salad of the season

\* \* \* \*

Sliced turkey in mushroom sauce  
served with tagliatelle (pasta) in butter

\* \* \* \*

Tartufo

28.9 Homemade potato cream

\* \* \* \*

Pig osso buco with gremolata sauce  
with creamy semolina dumplings

\* \* \* \*

Lemon panna cotta

28.10 Rocket salad with parmesan cheese

\* \* \* \*

Breadcrumbed turkey escalope  
with french fires

\* \* \* \*

Chocolate blancmange