



*Enjoy your
meal*



*Our veal- and porkmeat comes from Switzerland and our
beefmeat we import from South America!*

COLD STARTERS

<i>Beef fillet carpaccio with rocket and Parmesan cheese</i>	CHF	19.--
<i>Beef steak tartar "Amsterdam"</i>	CHF	26.--
<i>Winter salad garnished with strips of lamp fillet</i>	CHF	25.--
<i>Shrimp salad garnished with avocados and melon</i>	CHF	22.--
<i>Your choice of fresh salads served from our trolley</i>	CHF	9.50

WARM STARTERS

<i>Escargots in a herbal sauce</i>	6 pieces	CHF	15.--
	12 pieces	CHF	25.--
<i>Stuffed and baked mussels</i>		CHF	21.--
<i>Fried scampi marinated in garlic sauce</i>		CHF	28.--

SOUPS

<i>Fennel cream soup refined with Pernot</i>	CHF	9.--
<i>Cream soup with chanterelles</i>	CHF	8.50
<i>Saffron cream soup garnished with shrimp</i>	CHF	9.--
<i>Potato soup refined with fresh cream and caviar</i>	CHF	8.50

PASTA

<i>Farfalle on a salmon cream sauce</i>	CHF	23.--
<i>Home made ravioli filled with ricotta and spinach on a saffron sauce</i>	CHF	26.--
<i>Gnocchi with rocket and shrimps on a cream sauce</i>	CHF	22.--
<i>Spaghetti with mussels</i>	CHF	22.--
<i>Linguine with mushrooms and scampi</i>	CHF	26.--

Also available in half portions: Reduction CHF 4.--

FISH

<i>Grilled scampi „House Specialty“</i>	<i>CHF</i>	<i>44.--</i>
<i>Scampi in a curry sauce garnished with fruit</i>	<i>CHF</i>	<i>42.--</i>
<i>Fried sole in a lemon juice</i>	<i>CHF</i>	<i>42.--</i>
<i>Strips of sole in a curry sauce with papaya</i>	<i>CHF</i>	<i>38.--</i>

MEATS

<i>Diced veal liver with fine herbs</i>	<i>CHF</i>	<i>37.--</i>
<i>Tender beef fillet in a paprika sauce</i>	<i>CHF</i>	<i>40.--</i>
<i>Veal escalope stuffed with ham, eggplant, cheese (or gorgonzola)</i>	<i>CHF</i>	<i>41.--</i>
<i>Pork fillet in a delicate French mustard sauce</i>	<i>CHF</i>	<i>36.--</i>
<i>Lamb chop « Provincial style »</i>	<i>CHF</i>	<i>40.--</i>
<i>Fondue Chinoise</i>	<i>CHF</i>	<i>44.--</i>
<i>Side dish : Scalloped potatoes au gratin, rice, noodles, croquette potatoes or french fries</i>		

CHARCOAL GRILL

Fillet of beef from South America made on the charcoal grill CHF 46.--

Beef sirloin steak from South America made on the charcoal grill CHF
40.--

Sauces of your choice :

Black pepper

Mushroom sauce

Béarnaise

Café de Paris

Chateaubriand from South America (from 2 persons) CHF 49.—p.p.

Double sirloin steak from South America (from 2 persons) CHF 43.-- p.p.

*Side dish : Scalloped potatoes au gratin, rice, noodles,
croquette potatoes or french fries*

Specialities from the Charcoal Grill

Veal Cutlet CHF 44.—

Veal Liver CHF 37.--

Veal Schnitzel CHF 41.--

Prime Rib Steak CHF 36.--

Porc Steak CHF 36.--

Sauces of your choice :

Black pepper

Mushroom sauce

Béarnaise

Herb Butter

*Side dish : Gratinated Potatoes, Rice, Noodles,
Croquette Potatoes or French Fries*

Origin of meat:

Veal, Beef, Porc: Switzerland

HOME MADE DESSERTS

<i>Sabayon with vanilla ice cream</i>	<i>CHF</i>	<i>13.--</i>
<i>Home made wild berry parfait garnished with fresh fruits</i>	<i>CHF</i>	<i>11.--</i>
<i>Home made tiramisu with orange liquor</i>	<i>CHF</i>	<i>14.--</i>
<i>Figs marinated in cassis served with cinnamon ice cream</i>	<i>CHF</i>	<i>12.--</i>
<i>Flamed bananas and chocolate mousse</i>	<i>CHF</i>	<i>13.--</i>
<i>Divers sherbets</i> <i>Williamine (Pear), apricot or lemon sherbet</i>	<i>CHF</i>	<i>13.--</i>

Ice cream:

Strawberry Walnut Carmel Chocolate Vanilla

Price per scoop : CHF 3.50

Whipped cream : CHF 1.50