

# MENU

### **STARTERS**

Tomato compote with buffalo mozzarella with rocked salad and balsamic vinegar 15

### Mixed salad 13 / 16

Optional: with pickled Hokkaido pumpkin + 2 CHF

#### Winter leaf salad 11 / 14

Optional: with pickled Hokkaido pumpkin + 2 CHF

Our dressings: Yoghurt or Balsamic



### **SOUPS**

Hokkaido pumpkin cream soup with pumpkin-seed oil and roasted seeds 11 / 13

Grisons barley soup 12 / 14



# Breaded Schnitzel of pork "Viennese style"

with roasted vegetables and French Fries 32

# Zurich-Style sliced veal

with butter noodles and cream sauce 42

# Beef entrecôte (250gr.) with Café de Paris butter

with ratatouille and French Fries 52

# Crispy pikeperch with tartar sauce

with braised cucumber and boiled potatoes 32



#### **PASTA**

# Penne all' arrabbiata

with Rocket salad and Grana Padano flakes 24



# **MENU**

### **CHEESE FONDUE**

Moitie-Moitie Cheese Fondue 250 g with house bread and pickled vegetables 29
Champagne Cheese Fondue 250 g with house bread and pickled vegetables 34
Optional: Pears, potatoes or mushrooms + 5 each side



Warm chocolate cake with vanilla ice cream 13

Coupe Denmark small and large 6.5 /11.5

Sunstar Iced Coffee small and large 6.5 / 11.5

# **ICE CREAM**

Vanilla, chocolate, strawberry, mocca, lemon, mango 4 / whipped cream + 1.5



Breaded schnitzel with fries or penne 14
Chicken Nuggets with fries or penne 14
Crispy fish with fries or penne 14
Penne with tomato sauce 12
Penne with Bolognese sauce 12
Kids salad 6

# WINE RECOMMENDATION

Weisswein		Rotwein	
Blanc de Noir, <i>Pinot Noir</i>	8	Blend 50, Cuvee	6
Trimmis, Chardonnay	8.5	Maienfelder Blauburgunder	8.5
1844 Ballenz, Souvignier Gris, Viognier	8.5	Rioja La Vendimia, Tempranillo, Garnacha	8.5
Le Morette, Lugana	8	Ripasso, La Giaretta Corvina, Rondinella, Corvinone	7.5
Valmoro, <i>Verdejo</i>	7		