



MENU

GOURMET MENU „NOVEMBER“

Amuse Bouche

Guinea fowl „Supreme“
Spicy cheesecake | coffee | orange
Sesame | black walnut

Winter gazpacho
Marrowbone | Vodka | Crostini

Heimiswil pikeperch „Saltimbocca“
Black rice | spinach | nut butter espuma

Two kinds of Langnau beef
Jerusalem artichoke | kohlrabi | Brussels sprouts

„truffled fondue“
Fruit bread | Panforte | Melon

Lemongrass and pineapple panna cotta
Pumpkin seed ice cream | cranberries

Friandises

Menu complete	110	Wine accompaniment	47.50
Menu without fish and cheese	86	Wine accompaniment	26

STARTERS

Guinea fowl „Supreme” Spicy cheesecake coffee orange Sesame black walnut	24.50
Scottish St. James smoked salmon Beetroot passion fruit bread waffle	16.50
Homemade tagliarini Raw ham spinach sage walnut	24
Emmental field lettuce salad egg bacon bread crisps	15
Mixed leaf salad seeds parmesan crackers	9.50
Emmental salad bacon strips bread crisps	12.50
Dressings: house dressing beetroot-passion fruit vinaigrette	
Homemade clear soup sherry	13.50
Pumpkin cream soup sage	14.50
Winter gazpacho Marrowbone Vodka Crostini	15.50

MEAT DISHES

Entrecôte of pasture-fed beef Chimi Churri market vegetables side dish of your choice	54
Sliced veal Mushrooms mustard sauce Langnauer organic hashbrowns	38
Cordon bleu Bacon Onions Raclette cheese Market vegetables French fries	39
Two kinds of Langnau beef Jerusalem artichoke kohlrabi Brussels sprouts	52
Coq au vin “jaune” Pearl onions mushrooms polenta bramata	36

SIDE DISHES:

French fries | Langnauer organic hashbrowns | Croquettes | Black rice
Homemade Tagliarini | Polenta Bramata

FISH DISHES

Sautéed Schaufelbühl trout fillets
Sparkling wine-beurre blanc | polenta bramata | market vegetables 39

Heimiswil pikeperch „Saltimbocca”
Black rice | spinach | nut butter espuma 42

VEGI

Homemade tagliarini
Spinach | Sage | walnuts 32

Autumn vegetable plate
Curd Spaetzle | nut butter espuma 28

Oven beetroot
Black rice | beetroot-coconut foam
(auch vegan möglich) 29.50

SNACKS

Green leaf salad seed parmesan crackers		9.50
Emmental salad bacon strips bread crisps		12.50
Soup of the day (service recommends)		6.50
Chicken wings	per piece	2.50
Portion of French fries		8.50
Schnitzel bread "Michu"		15.50
Aperitif Plättli		26
Breaded pork schnitzel french fries		26
Creamy pork escalope peach french fries		26
Farmer's sausage onion sauce french fries		24.50
"Emmental" burger brioche bun Remoulade curd sauce with fries		17.50 22.50
Tarte flambée:	bacon onions	16.50
	Smoked salmon onions capers	19.50
	Onions Olives Pepperoni	15.50

DECLARATION

As far as possible, we source our products from the region.
The QR code will take you to our partners.



ORIGIN OF MEAT

Veal	Switzerland
Pork	Switzerland
Beef	Switzerland
Sausages	Switzerland
Chicken	Switzerland
Guinea fowl	France
Deer	Switzerland and EU

FISH ORIGIN

Trout, smoked trout	Schafelbühl, Emmental
Pikeperch	Heimiswil, Emmental
Smoked salmon	Scotland

ALLERGIES

The service team will be happy to inform you about ingredients in our dishes that on request from the service team.