

## Soup

**Räblus-white wine soup** 8.00

## Salads

**Mixed greens** 8.00

**Mixed greens with vegetables** 10.00

## Starters

**Tartar** of smoked lake fish on toast, with salad 19.00

**Perch filets** deep fried or pan fried 23.00

**Sautéed fish**, with garlic and tomato sauce on pasta 22.00

## Fish

<b>Perch</b>	deep fried in a light beer batter	42.00
<b>Perch</b>	pan fried in butter with capers	42.00
<b>White fish</b>	deep fried in a light beer batter	39.00
<b>White fish</b>	pan fried in butter with capers	39.00
<b>Pike</b>	deep fried in a light beer batter	43.00
<b>Pike</b>	pan fried in butter with capers	43.00
<b>Slices of pike</b>	Provençale, with garlic and tomato sauce	43.00
<b>White fish poached</b>	with tarragon cream sauce	39.00
<b>Fishstew</b> (Goujonette)	perch, white fish and pike in a Chasselas cream sauce	39.00
<b>Whole pike from our lake</b> , oven baked (Minimum 2 persons).		45.00 p.p

We serve 280g of fish per order. On request, smaller portions are available.

All orders are served with rice, French fries or boiled potatoes and our home-made sauces: tartar, mayonnaise or quark  
(Add vegetables for 5.00 CHF)

## Meat

<b>Filet of beef</b>		46.00
<b>Prime rib steak</b>		40.00
<b>Filet of beef stroganoff</b>		44.00
<b>Veal</b>	in a mushroom cream sauce	44.00
<b>Wienerschnitzel</b>	(breaded veal cutlet)	44.00
<b>Chicken breast</b>	pan fried with a Dijon mustard sauce	33.00

Served with: vegetables and rice, noodles or French fries

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<b>Vegetarian: VEGIC of Stroganoff</b>	with vegetables	26.00
<b>Quinoa-Bulgur Steak</b>	with vegetables	28.00

Served with: rice, noodles, boiled potatoes or French fries

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## For our young guests

<b>Perch</b>	deep fried or pan fried	17.00
<b>Porc cutlet</b>	grilled, with vegetables and French fries	17.00

## Homemade deserts

<b>Grapes from our vineyard pickled in rum</b>	with vanilla ice cream	15.00
<b>Diplomat</b>	vanilla cream custard with raisins and rum	13.00
<b>Parfait glacé</b>	with Grand Marnier	9.50
<b>Chocolate mousse</b>		13.00
<b>Meringue</b>	/ meringue with ice cream	9.00 / 13.00
<b>Coupe Danmark</b>		15.00
<b>Cassata</b>	(with Maraschino + CHF 2.00)	8.00
<b>Iced Coffee</b>		12.00
<b>Lemon sherbet</b>	with Vodka	12.00
<b>Apricot sherbet</b>	with Abricotine	12.00
<b>Plum sherbet</b>	with Vieille Prune	12.00
<b>Ice creams:</b>	Vanilla, Mocca, Strawberry, Caramel, Chocolate	
<b>Sherbets:</b>	Lemon, Plum, Apricot	
One scoop	3.80	
Two scoops	7.00	

add whipped cream for + 1.00 CHF

## **The Fisherwoman's Menu** **CHF 65.00**

*Our winemaker Ruth recommends the following wines  
wine included CHF 85.00*

Deep fried pike with salad  
*1dl Räblus Chasselas*  
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White fish with tarragon cream sauce and rice  
*1dl Mon Blanc*  
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Campari sherbet  
*Blanc de Noir*  
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Pan fried perch with potatoes  
*1 dl Oeil-de-Perdrix*  
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selection of desserts  
*Brandy or Nobling*