

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

Perch	deep fried in a light beer batter	42.00
Perch	pan fried in butter with capers	42.00
White fish	deep fried in a light beer batter	39.00
White fish	pan fried in butter with capers	39.00
Pike	deep fried in a light beer batter	43.00
Pike	pan fried in butter with capers	43.00
Slices of pike	Provençale, with garlic and tomato sauce	43.00
White fish poached	with tarragon cream sauce	39.00
Fishstew (Goujonette)	perch, white fish and pike in a Chasselas cream sauce	39.00
Whole pike from our lake , 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

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

Served with: vegetables and rice, noodles or French fries

Vegetarian: Bourguignon des Bois	with rice	26.00
Quinoa pancake	with vegetables	28.00

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

For our young guests

Perch	deep fried or pan fried	17.00
Porc cutlet	grilled, with vegetables and French fries	17.00

Homemade deserts

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

White fish with tarragon cream sauce and rice
1dl Mon Blanc
*

Campari sherbet
Blanc de Noir
*

Pan fried perch with potatoes
1 dl Oeil-de-Perdrix
*

selection of desserts
Brandy or Nobling