

aperitivum | appetizer

Asparagus – Tempura veggie

green asparagus | tempura | safran mayo

12

Focaccia with kohlrabi veggie

homemade focaccia | onion confit | dehydrated kohlrabi

12

Focaccia with parma ham

homemade focaccia | onion confit | parma ham

14

prima mensa | starters

Leaf salad veggie

leaf salad | house dressing | roasted seeds | vegetable pickles

14

Soup veggie

white asparagus | wild garlic oil

14

Asparagus – Terrine veggie

white asparagus | buttermilk | field caviar | crispy quinoa

17

DIY Tacos | Shredded oyster mushrooms veggie

mini romaine lettuce | pickled red cabbage | crispy fried onions | sriracha mayo

19

DIY Tacos | Pulled pork shoulder from Apfelsäuli

mini romaine lettuce | pickled red cabbage | crispy fried onions | sriracha mayo

21

Stracciatella di Burrata from Idea Salentina veggie

asparagus ragout | dried tomato | homemade focaccia | herb oil

23

Angus beef tartare from Ennetbürgen

Potato straw | confit egg yolk | sourdough bread

24

Suppliers

Vegetables | Buuregarte Boog, Hünenberg ZG | Mundo, Rothenburg LU
Beef and veal | Holzen, Ennetbürgen NW | Bianchi, Zufikon AG
Pike-perch | Lago Maggiore, Bianchi, Zufikon AG

Cheese | Luzerner Wochenmarkt
Pork | Familie Siegenthaler, Frittschen TG
Stracciatella | Idea Salentina | Kempththal ZH

menu – familia supra omnia

There is what the season and the market have to offer – to be enjoyed by the table, family style! Vegetarian options available.

5 courses | 84 per person

4 courses | without cheese | 78 per person

caput cenae | main courses

White and green asparagus veggie

swiss asparagus | herb hollandaise or yuzu vinaigrette

22 | 35

+ parma ham

7

Crispy Enoki mushrooms veggie

sweet potato hoisin cream | chinese cabbage kimchi | citrus mayo

35

Wild garlic malfatti veggie

beurre blanc | asparagus | parmesan crisps

35

Meatballs “Schlüssel style”

cognac cream sauce | mashed potatoes | broccolini

36

Angus beef tartare from Ennetbürgen

potato straw | confit egg yolk | sourdough bread

38

Cordon bleu made from Thurgau “Apfelsäuli”

miso peas | whole carrots | french fries

42

Pike-perch fillet from Lago Maggiore

asparagus ragout | malfatti | brown butter

42

Veal steak

asparagus ragout | lemon risotto | morel cream sauce

52

dulcia | desserts

Café Gourmand

espresso | two pralines by Susanne Moser
from Au Cachet in Pfisterergasse

10

Affogato

vanilla ice cream | espresso

9

Schlüssel Snickers

chocolate mousse | peanut butter ice cream | caramel

14

Basque Cheesecake

rhubarb compote | strawberry sorbet

15

Homemade ice cream

seasonal ice cream and sorbet

5

with a shot of liqueur or schnapps

+5

Cheese

chutney | sourdough bread

14

with 5cl of sherry or port wine

+9