

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

aperitivum | appetizers

Corn–Ribbs vegi

corn | smoked paprika | hoisin–mayo

12

Focaccia with tomato veggie

homemade focaccia | tomato | basil cream

12

Focaccia with «alpino tonnato»

homemade focaccia | cold roast porc | smoked trout cream

14

prima mensa | starters

Leaf salad veggie

leaf salad | house dressing | roasted seeds | pickled vegetable

14

Soup veggie

pea | kaffir lime

14

Schüssel Balleron

swiss–style meat loaf | sweet & sour vinaigrette | crispy sourdough bread

19

Stracciatella di Burrata by Idea Salentina veggie

zucchini | almond cream | basil

23

Suppliers

Vegetables | Buuregarte Boog, Hünenberg ZG | Mundo, Rothenburg LU

Beef | Holzen, Ennetbürgen NW

Lamb | Berner Oberland BE

Pike–perch | Erstfeld UR

smoked trout CH | Bianchi, Zufikon AG

Chicken | Alpstein SG & AI

Pork | Familie Siegenthaler, Friltschen TG

Stracciatella | Idea Salentina, Kempthal ZH

Cheese | Luzerner Wochenmarkt

Sourdough bread | Eigenbrötler, Wauwil LU

tatar & bubbles for starter or main course

We are happy to recommend the perfect sparkling wine pairing!

Eggplant tatar from Buuregarte Boog vegi

chipotle mayo | tomato | crispy chickpeas | sourdough bread 20 | 35

Pike-perch tatar from Erstfeld

lime | cachaça | ajoblanco | mustard caviar | rice crisp | sourdough bread 23 | 36

Angus beef tatar from Ennetbürgen

potato straw | confit egg yolk | sourdough bread 24 | 38

Tatar trilogia

eggplant tatar | pike-perch tatar | angus beef tatar 42

a small portion of fries with the tatar +5

caput cenae | main courses

Onsen egg veggie

chanterelles | sauce hollandaise | roasted potato purée | baby spinach 35

Popcorn-Falafel veggie

corn cream | chipotle mayo | sugar snap peas 35

Alpstein Chicken breast «Ceasar Style»

grilled romaine lettuce | crispy bacon potatoes | gruyère 37

Pike-perch fillet in battered dough

pea cream | sauce rouille | pommes pont-neuf | salt & vinegar 40

Cordon bleu from Thurgau «Apfelsäuli»

miso peas | whole carrots | french fries 42

Roasted lamb loin

herb coating | jus | lemon risotto | ratatouille 52

dulcia | desserts

Café Gourmand

espresso | two pralines by Susanne Moser

from Au Cachet in Pfisterergasse

10

Affogato

vanilla ice cream | espresso

9

Wimbledon

strawberries | liquid cream

12

Schlüssel Snickers

chocolate mousse | peanut butter ice cream | caramel

14

Lemon Tart

strawberries | baiser

15

Homemade ice cream

seasonal ice cream and sorbet

5

with whipped cream

+2

with a shot of liqueur or schnapps

+5

Cheese

chutney | sourdough bread

14

with 5cl of sherry or port wine

+9