

aperitivum | appetizers

Focaccia with tomato veggie

homemade focaccia | tomato | cream cheese | olives | fried capers 12

Focaccia with Nduja

homemade focaccia | nduja | cream cheese | olives | fried capers 14

prima mensa | starters

Leaf salad veggie

leaf salad | house dressing | roasted seeds | pickled vegetables 14

Green Gazpacho veggie

lemongrass | crispy rice 14

Crispy Cauliflower veggie

curry mayonnaise | spring onions 17

Dehydrated Watermelon veggie

ponzu | feta cream | mint | spicy tapioca chip 19

Crispy Sweet Bread

granny smith | kohlrabi | blackberry ketchup 23

Swiss Alpine Salmon

kohlrabi | buttermilk | chive oil | trout caviar 24

Alpino Tonnato

cold pork roast | smoked trout cream | fried capers 24

Suppliers

Vegetables | Buuregarte Boog, Hünenberg ZG | Mundo, Rothenburg LU
Pork CH | Familie Siegenthaler, Friltschen TG
Veal CH | Bianchi, Zufikon AG
Salmon CH | Lostallo GR
Smoked trout CH | Mundo, Rothenburg LU

Chicken CH | Alpstein SG & AI
Trout Caviar IT | Bianchi Zufikon AG
Stracciatella | Idea Salentina | Kempthal ZH
Nduja IT | Mundo, Rothenburg LU
Cheese | Luzerner Wochenmarkt
Sourdough bread | Eigenbrötler Wauwil LU

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

Glazed Kohlrabi Steak veggie

rice croquettes | saffron beurre blanc | smoked paprika aioli 35

Swabian Ravioli “mouth pockets” veggie

shiitake | leek | carrots | “belper knolle” cheese | mushroom velouté 38

Alpino Tonnato

cold pork roast | smoked trout cream | fried capers 38
with fries +5

Coq au Cidre

alpstein chicken | fluffy “Knödel” | leeks | carrots | cider sauce 39

Salmon fillet from Lostallo

rice croquettes | cabbage with cream | pickled radishes 40

Cordon bleu from Thurgau “Apfelsäuli”

fries | snap peas | dried tomatoes 42

Roasted Veal Chop

lemon risotto | peperonata | homemade herb butter 52

dulcia | desserts

Café Gourmand

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

10

Affogato

vanilla ice cream | espresso

9

Valais Apricots

sour cream ice cream | white chocolate crumble

14

Pistachio Brownie

sour cherry ice cream | miso caramel espuma

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