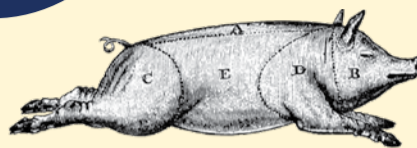




Delicious

Swiss Cuisine

	small	large
“Lucerne Style” Wedding soup.....	9.50	
Vegetable soup with cream		
<div style="border: 1px dashed red; padding: 5px;"> Schrofen Farm beefsteak tartar 21.00 / 29.00 with homemade crusty bread </div>		
Caesar Salat “Helvetia”.....	14.50	19.50
with romaine lettuce, bacon and shaved cheese		
with chicken stripes.....	+5.00	
“Swiss Style” Sausage-Cheese Salad.....	22.00	
with onions and lettuce		
Muotathaler cold cut selection	16.00	25.00
with forest ham, air-dried meat, bacon and mountain cheese		
Farmer’s Sandwich	9.00	
with salami, ham or mountain cheese		



Brasserie Burger from Schrofen farm 27.50
 Beefburger with raclette cheese and Züri fries

Cordon Bleu from Entlebuch region 29.80
 with Toggenburger cheese and Züri fries

Schnipo from Entlebuch region 27.50
 Breaded pork escalope with Züri fries

Calf’s liver..... 29.90
 sautéed in butter with herbs and onions
 served with swiss potato rösti

Beer battered perch 24.50
 with boiled potatoes and tartar sauce

Zurich Style sliced veal 34.50
 in a creamy champignon sauce with swiss potato rösti

Braised minced beef with macaroni.....19.80
 Mountain cheese and apple sauce

Heidi Rösti vegetarian20.00
 with swiss chard, champignons, fried egg, cream and cheese

Sides:

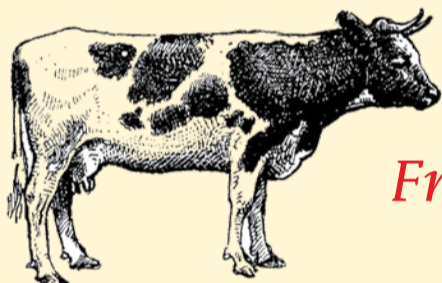
Züri fries.....6.00

Menu salad 5.80

Crispy bacon.....2.00

Farm egg sunny side up2.00

Brezel Federal.....4.30



From our butchery

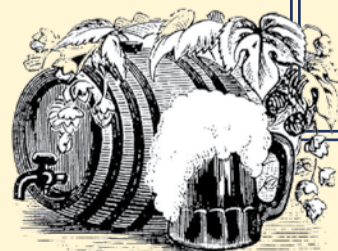
Granny’s homemade meatloaf.....	23.80
with onion sauce and macaroni	
Butcher’s liver cheese	24.50
with regional fries and egg sunny side up	
Zurich Sausage	23.00
on onion sauce with swiss potato rösti	
Spicy pork & beef chili sausage	23.00
with swiss potato rösti	
Zurich or chili sausage.....	12.80
with fresh farmer’s bread and Emmentaler mustard	

For allergies and intolerances, please contact our service staff.

Beef and Pork is exclusively raised on Swiss Farms
 Chicken is raised in Hungary after Swiss Standards

Fresh draught

	25cl	30cl	40cl	50cl	100cl
Haldengut Lager hell		4.80		7.50	15.00
Ittinger Klosterbräu	4.80		6.90		
Haldenkron Premium		4.90			
Eichhof Naturtrüb		4.90		7.90	
Falken DAS WEIZEN				7.90	
Falken Schwarzbier	4.80		6.90		
Calanda Radler		4.80		7.50	





Brasserie season menus

Winter suggestions

“Greetings from the alpes”.....	9.50
Homemade barley soup	
“Treber” sausage.....	24.00
on cream leek vegetables and salt thorns	
Veal kidneys.....	24.00
with rösti and grainy Emmentaler mustard sauce	
Juicy red meat braised beef olive	26.00
Appenzeller cheese macaroni and root vegetables	

Winter vegetarian

Porcini-Ravioli	23.50
with peas, savoy cabbage, butternut squash and “Oberland Tuma” cheese	

Desserts



Huusgmacht Crèmeschnitte.....	4.90
Homemade puff pastery with vanilla cream	
Grosi’s Öpfelchüechli.....	8.80
Fried apple rings with vanilla sauce and beer ice cream	
Mmhhh!!! Fein’s Schöggimousse.....	9.50
Chocolate mousse	
Caramelchöpfli.....	6.50
Crème caramel with cream	
Torta di Pane.....	9.50
with grappa ice cream	
KUGEL MÖVENPICK GLACÉ.....	4.50
Scoop of ice cream (strawberry, vanilla, chocolate or espresso)	
with cream	+ 1.60