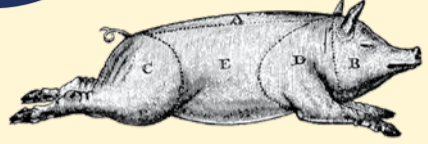




*Delicious*

*Swiss Cuisine*

	small / large
“Lucerne Style” Wedding soup.....	9.50
Vegetable soup with cream	
Schrofen Farm beefsteak tartar 21.00 / 29.00 with homemade crusty bread	
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	

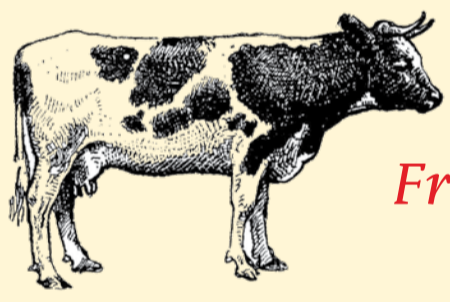
Cordon Bleu from Entlebuch region .....	29.80
with Toggenburger cheese and Züri fries	
Schnipo from Entlebuch region .....	27.50
Breaded pork escalope with Züri fries	
Calf’s liver.....	29.90
sautéed in butter with herbs and onions	
served with swiss potato rösti	
Beer battered perch .....	24.50
with 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 vegetarian .....	20.00
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 up .....	2.00
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	

*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	

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





## *Brasserie season menus*

### *Winter suggestions*

“Greetings from the alpes” .....	9.50
Homemade barley soup	
“Engadin” sausage .....	24.00
served with pizokel	
Capuns.....	24.50
with bacon cubes and grated cheese	
“Gigi vo Arosa” calf cordon bleu.....	36.00
filled with “Bündnerfleisch”, cheese and Fries and vegetables	

### *Winter vegetarian*

“Schanfigger” Pizokel .....	23.50
with vegetable strips, savoy cabbage and porcini mushrooms	

### *Classic dishes*

Swiss tripes “Ticinese style” .....	20.50
with Polenta	
Boiled veal head.....	20.50
with herb vinegar and parsley potatoes	

## *Desserts*



Huusgmachtli Crèmeschnitte.....	4.90
Homemade puff pastry with vanilla cream	
Nani’s Öpfelchüechli.....	8.80
Fried apple rings with vanilla sauce and beer ice cream	
Homemade “Bündner” nut cake .....	6.50
Mmhhh!!! Fein’s Schoggimousse.....	9.50
Chocolate mousse	
Caramelchöpfli.....	6.50
Crème caramel with cream	
KUGEL MÖVENPICK GLACÉ.....	4.50
Scoop of ice cream (strawberry, vanilla, chocolate or espresso) with cream	
	+ 1.60