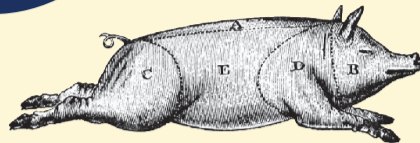




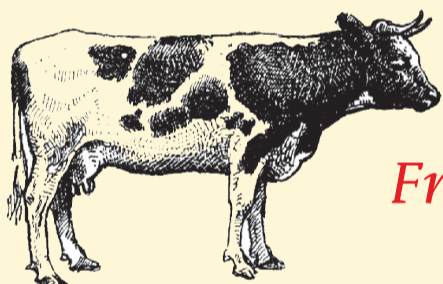
Delicious

	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	



Swiss Cuisine

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



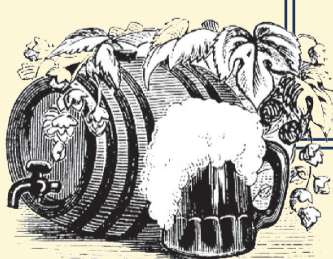
From our butchery

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		
Haldenkroner 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

“Greetings from the alpes”.....	9.80
Homemade barley soup	
Draff sausage	24.00
served with creamy leek vegetables and salty potatoes	
Sautéed Veal Kidneys.....	24.50
with “Röschi” and a grainy Emmentaler mustard sauce	
Juicy in redwine braised roulade.....	26.00
with cheese “Hörnli” and root vegetables	
Vegetarian Porcini mushroom Ravioli	23.50
with peas, tomatoes and “Oberländer Tuma” cheese	

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	
Grosi's Äpfelchüechli.....	8.80
Fried apple rings with vanilla sauce and beer ice cream	
Mhhh!!! 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