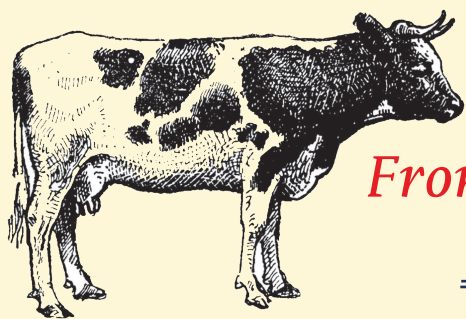




## Delicious

	small / large
Soup of the day .....	10.5
Caesar Salad "Helvetia" .....	15.5 / 19.8
with romaine lettuce, bacon and grated cheese	
with chicken stripes .....	6
"Swiss Style" Sausage-Cheese Salad .....	24.5
with onions and lettuce	
Beefsteak tartar .....	23.5 / 30.5
with homemade crusty bread	
Muotathaler Plate.....	22.5 / 30.5
with primeval forest ham, dried meat, bacon & mountain cheese	



## From our butchery

Homemade Swiss special meatloaf .....	26.5
with golden fries and Farm egg sunny side up	
Zurich Sausage .....	25.5
with onion sauce and Swiss potato Rösti	
Spicy pork chili sausage .....	25.5
with Swiss potato rösti	
Zurich or chili sausage .....	13.9
with fresh bread roll and mustard	

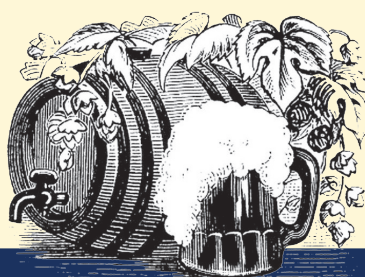
## Sweets from the pâtissier

Delicious chocolate mousse .....	9.5
Homemade cream slice .....	7.5
with cream	
One scoop of Mövenpick ice cream .....	4.8
with cream .....	+1.6
Caramel flan with cream .....	7.5

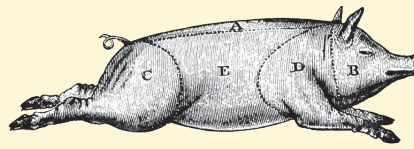
Due to the food waste our dishes are consciously portioned. On request we will gladly serve you another "Supplément" of the side dishes.

We source all meat from Switzerland, chicken from Hungary, Roastbeef from Paraguay, battered perch from Iceland/Faroe Islands.

For allergies and intolerances please contact our service staff. Prices are in CHF and inkl. VAT / As of October 2024



## Swiss Cuisine



<b>Brasserie Burger</b>	<b>29.5</b>
Minced beef served with golden fries	
<b>Side dishes:</b>	
Golden fries .....	8
Menu salad .....	7.8
Raclette cheese .....	2.5
Crispy bacon .....	2.5
Farm egg sunny side up .....	2.5
<b>Braised minced beef with macaroni .....</b>	<b>23.5</b>
with Mountain cheese and apple mousse	
<b>Breaded swiss escalope .....</b>	<b>30</b>
with golden fries	
<b>Swiss pork cordon bleu .....</b>	<b>32.5</b>
with Toggenburger cheese, golden fries and vegetables	
<b>Veals's liver .....</b>	<b>34</b>
sautéed in butter with herbs and onions served with Swiss potato Rösti	
<b>Zurich style sliced veal .....</b>	<b>36.5</b>
in a creamy champignon sauce with Swiss potato Rösti	
<b>Beer battered perch .....</b>	<b>26.8</b>
with boiled potatoes and sauce tartar	
<b>Crispy Swiss potato Rösti .....</b>	<b>24.5</b>
with tomatoes and raclette cheese gratinated	
<b>Alpine macaroni .....</b>	<b>24</b>
with roasted onions and apple sauce	

## Freshly tapped from the barrel

	25cl	30cl	40cl	50cl	100cl
Haldengut Lager hell		5.3		7.9	15.5
Ittinger Klosterbräu	5.3		7.5		
Eichhof Naturtrüb		5.4		8	
Falken DAS WEIZEN				8.4	
Falken Schwarzbier	5.4		7.6		
Panaché		5.3		7.9	
A fresh pretzel					4.6