

Starters, soups	CHF
Lamb's lettuce on house dressing	13
- with egg, bacon and croutons (G)	16
- with roasted duck liver	20
House marinated Swiss Alpin salmon with his roe, blinis, capers and onions (G/L)	21
Rootbeet carpaccio with roasted pumpkin seeds, pumpkin-chutney und horseradish	15
- with lukewarm goat cheese	19
Beef tartar with truffle cream and pickled vegetables, toast and butter aside (G/L)	22 / 33
White wine soup „Eglisau style“ with homemade croutons (G/L)	14
Clear beef soup with sherry, celestine and vegetables (G/L)	14
Main dishes	
Chickpeas-lentil tartlets with carrot puree and sautéed curly kale (vegan)	31
Capuns Sursilvans, speciality from Grisons	26 / 31
Stuffed mangold cooked in milk-bouillon, gratinated with cheese (G/L)	
Moules Frites (L) „First come, first serve“ (Holland)	36
Fried perch filet from the canton of Valais with beetroot-barley-risotto and saffron sauce (G/L)	45
Crispy fried pike-perch	35
With potato cubes and spinach leaves or with salad (G/L)	
Poached fillet of char with potato-fennel-vegetable and fish bouillon	42
Plucked duck's drumsticks with pumpkin and celery	35
Fried calf liver with jus, apple, onions and mashed potatoes	39
Braised beef cheeks with jus, truffle polenta and vegetables	38
«Wiener Schnitzel» with French fries or parsley potato cubes, cranberries and lemon (G/L)	45
Alsace tarte flambée	20
With bacon, onions and cream fresh (G/L)	
Vegetarian tarte flambée	
With raclette-cheese, potatoes, onions and cream fresh (G/L)	21

You'll find more dishes on the back side!



Recommendation for two or more:

Lamb's lettuce on house dressing
or:
White wine soup with homemade croutons (G/L)

Chateaubriand carved at your table
with bearnaise sauce (L), French fries and a variation of vegetable

A small sweet surprise and coffee

3-courses per person CHF 84

Desserts

Lukewarm chocolate cake with plums, caramelized pumpkin seeds and cinnamon ice cream (G/L)	14
Poached red wine pear with vanilla ice cream and chocolate sauce	8.50
Chestnut vermicelli with meringue, marinated cherries, whipped cream und tuille (G/L)	9 / 13
"Affogato al caffè" One scoop of vanilla ice cream poured over with espresso	7.50
Small sweet surprise and coffee	9

You will find our choice of ice cream on our Dessert menu

Our meet and fish are of Swiss origin (exceptions are mentioned)

Pls inform us for your possible intolerances and allergies. We are happy to give you advice.
G = Gluten L = Lactose

All prices are in Swiss Francs 7.7% VAT included