


STARTERS

MIXED LETTUCE
raw vegetables, olive oil / pumpkin seed oil  M/O 5/8

STUFFED WINE LEAVES
barberry-rice, artichoke, balsamico  M/O 15

VARIETY OF AUTUMN LETTUCE
goat cheese, grape, quince, nuts  G/H/M 15

SMOKED HALIBUT
sugar pea-wasabi purée,
beetroot relish *D/G/M* 16

BEEF TATAR
avocado, smoked bell pepper-mayonnaise,
toasted bread *A/C/G/L/M/O* 17,8

SOUPS


APPLE JUICE-PUMPKIN-SOUP  6

CHICKEN BROTH 6
please ask for soup add-ins & allergens!

SOUP OF THE DAY 6
please ask for further information!



MAINS

BOLETUS MUSHROOM RAVIOLI
sage butter, braised tomatoes, grated, matured gouda cheese  A/C/G/O 19

VEGAN HOKKAIDO-BURGER
cassava-chips, fig, lovage dip, spring onion-dog rose confit  A/O 16,5



LAKE CHAR FILET 'RADLBERGER' with lemon-thyme
turnip-carrot-ragout, caper sauce *D/G/M/O* 26

POACHED STURGEON FILET
red wine risotto, glazed chicory, orange espuma *A/C/D/G/M/O* 29

GRILLED TROUT 'RADLBERGER' with brown butter
mangold, young potatoes, pignolia *D/G/H* 23,5


DRY-AGED-CHEESEBURGER
roasted onions, cheddar, romaine lettuce, pickled gherkin,
house made pumpkin ketchup, potato wedges *A/C/G/L/M/O* 17

WIENER SCHNITZEL (VEAL)
parsley potatoes, cold-stirred cranberries *A/C/G* 23

MEDIUM GRILLED BREAST OF BARBERIE DUCK (ORGANIC)
quince-red cabbage, orange-semolina dumplings, portwine jus *A/C/G/O* 29

ENTRECÔTE (LOCAL ORGANIC BEEF)
string bean-pumpkin-paprika vegetables, rosemary potatoes, tartar sauce *G/M/O* 29,5

DESSERTS

MALAKOFF MOUSSE "NOCKERL"
fresh berries,
almonds, chocolate sauce
 A/C/G/H/O 9,5

CHOCOLATE CAKE
soft-center, spiced pear-compote
 A/C/G/H/O 10

QUARK DUMPLINGS
buttered nut-breadcrumbs, chestnuts,
prune-ginger stew
 A/C/G/H/O 11

FINE PASTRIES
see our showcase

CHEESE

SELECTION OF 2 7,4
SELECTION OF 5 15,4
*A/G/H/O served with
fig mustard & bread*

CHÄLLERHOCKER
spicy hard cheese, raw milk
matured 8 months
- ST.GALLEN, SWITZERLAND

FOURME D'AMBERT AOP
one of the mildest blue cheese,
2 months matured, pasteurized
milk
- AUVERGNE, FRANCE

PONT L'EVÊQUE AOP
slightly salty, intense and fruity,
soft cheese, filtered raw milk
- NORMANDIE, FRANCE

POULIGNY ST.PIERRE
delicious mild, soft cheese
classic made from alpine goat
milk
- REGION CENTRE, FRANCE

VACHERIN MONT D'OR
creamy mild, melts softly,
flavour of fir tree bark,
raw milk soft cheese,
an epitome of french tradition
of cheese making
- JURA, FRANCE



PORTION OF BREAD *A* 1,2 | COVER (EVENINGS) 3

all prices in Euro / errors excepted

A cereal con-
taining gluten
B crustacean
C eggs
D fish

E peanuts
F soy
G milk
H nuts
L celery

M mustard
N sesame
P lupine
O sulphur
R mollusc

 vegetarian
 vegan
 with pork