

# Abendmenu Dienstag | Dinner tuesday

## VORSPEISE | STARTERS

HAUSGEBEIZTER SCHWEIZER LACHS | Limette | Kohlrabi  
*Home pickled Swiss salmon | lime | kohlrabi*

ZIEGENKÄSE-CREME BRULEE | Pumpernickel | Feige  
*Goat cheese cream brulee | pumpernickel | fig*

BROTSSALAT | Cherrytomaten | Frühlingszwiebel | Mango  
*Bread salad | cherry tomatoes | spring onion | mango*

## ZWISCHENGANG | INTERMEDIATE COURSE

ERBSENCREMESUPPE  
*Cream of pea soup*

KAROTTEN-INGWER-SAFT  
*Carrot ginger juice*

## HAUPTGANG | MAIN COURSE

STROGANOV VOM SCHWEIZER RIND | Tagliatelle | Spinat  
*Stroganov from Swiss beef | tagliatelle | spinach*

RUBIGER FORELLENFILET | Kartoffel-Limetten-Püree | Mönchsbart  
*Trout fillet from Rubigen | potato and lime puree | monk's beard*

ONSEN-EI | Kartoffel-Limettenpüree | Mönchsbart | karamellierte Pistazien  
*Onsen egg | potato and lime puree | monk's beard | caramelised pistachios*

## DESSERT

WEISSES SCHOKOLADENMOUSSE | Haselnuss | Kirschkompott  
*White chocolate mousse | hazelnut | cherry compote*

CAMPARI-ORANGEN-SORBET  
*Campari orange sorbet*

KÄSEAUSSWAHL VOM BRETT | Panforte | Nüsse | Senf | Honig  
*Cheese selection | panforte | nuts | mustard | honey*

3 Gänge | 3 course

CHF 75

4 Gänge | 4 course

CHF 85