







English Menu

Soup

| | | |
|---|-------|-------|
| Grison Barleysoup Cream Soup | small | 10.50 |
|   Pumpkinsoup with seeds and oil | small | 10.50 |
| Soup of the day | small | 10.50 |

Salade

| | | |
|--|-------|-------|
|   Seasonal Leaf salade with cherrytomatoes Roasted sunflower seeds | | 10.50 |
|  Beetroot- pearsalad in walnuddressing with gratinated fresh goatcheese | | 18.50 |
|  lamb's lettuce with Egg and Croutons | small | 12.00 |
| | large | 16.50 |
| with bacon | + | 2.00 |
| with Belper Knolle | + | 2.00 |
| swiss extra hard chees | | |

homemade dressing: italienne | french | raspberry

Larnagser Evergreens

Homemade Capuns 29.50
Dough with air dried beef with herbs, wrapped in Mangold leaves
Gratinated with cheese in a creambouillon

Brasato in Redwinesauce with Pizokels 32.00
and vegetables

Calf's liver in Balsamicojus 35.50
and Butterrösti

Tagliolini with sauted beef-filetstripes 29.50
and vegetables

Sliced Veal Zurich style with butterrösti 42.00

Fish of the day, please ask the waiter

For 2 personnes and more:

 Cheesefondue with Bread per personne 29.50
with potatoes 4.00

Fondue Chinoise à Discrètion per personne 59.50
Beef and Veal
homemade Sauces
Fruits, Wedges, Rice, Springrolls

Beef

| | |
|----------------------------------|--------|
| Pork kotelette (swiss 260g) | 32.00 |
| Calfcrown kotelette (swiss 300g) | 52.00 |
| Beef tenderloin (Ireland 200g) | 52.00 |
| Tomahawk-Steak (ireland ca.1Kg) | 120.00 |

Ask the waiter for noble pieces from the gallowaybeef
depends on availability

Sidedishes: spinachrisotto or butterrösti

Sauces: Jus, Kräuterbutter

Meatdeclaration:

Beef Suisse and Ireland
Pork - Suisse
Calf – Suisse
Prawns MSC - Vietnam

Vegeterian dishes

| | |
|--|-------|
|  Cellery with pumpkin and risotto | 22.00 |
|  Quark-Pizokels with vegetables and savoy | 24.50 |
|  Homemade vegetarian Capuns Magoldleaves with plum, apricot, cheese and Creambouillon | 29.50 |
|   White Beanmousse with  in sesamoil sauted vegetables | 22.00 |



vegan












vegetarien



glutenfree

Sweet dishes

| | |
|--|---------------|
|   Affogato al Cafe (Vanilla ice cream with espresso) | 7.50 |
|   Larnags Ice coffee with kirsch | 10.50 |
|  Chocolate cake | 7.50 |
|  Apple pie with Rum Ice cream | 7.50 10.50 |
|   Toblerone mousse | 12.00 |
|  Caramel cream, Meringues, Vanilla ice cream and caramel pear | 12.00 |
| Homemade Ice cream and Sorbet per scoop Vanilla, Sourcream, chocolate, Mocca, Strawberry, Mango Pineapple, Green apple | 3.80 |

Prices incl.tax