







## Soup

 Curry coconut soup with king prawn	16.50
Consommé "Galloway-beef" with bone marrow dumplings	14.50

## Salads

  Seasonal leaf salad with date tomatoes and roasted sunflower seeds	12.50	
 lamb's lettuce with egg and croutons	small	14.00
with bacon	+	3.00
with belpur bulb (extra hard cheese)	+	3.00
homemade dressings: italian, french, raspberry		
Seasonal Salad with figs, walnuts and deer ham		23.00
King prawns with ciabatta garlic, chili, oliveoil		21.00
  caramelized goatcheese on beetroot carpaccio with walnuts		22.50

# Larnagser Evergreens

Homemade Capuns 32.00  
Dough with air dried beef with herbs, wrapped in mangold leaves  
Gratinated with cheese in a creambouillon

Calf's liver in balsamicojus 38.00  
and butterrösti

Sliced Veal "Stroganoff" style with Tagliolini 46.00

Tagliolini with sauted beef-filetstripes 32.50  
and vegetables

Fish of the day, please ask the waiter

**For 2 personnes on pre-order :**

Fondue Chinoise à Discrètion per personne 62.00  
Hand cut beef and veal  
homemade Sauces  
Fruits, Wedges, Rice and Springrolls

# Beef

Lambracks (Ireland 230g)	52.00
Calfcrown kotelette (Schweiz 280g)	56.00
Beef-Entrecote (Ireland ca.230g)	52.00
Tomahawk-Steak (Ireland ca.1Kg) for 2 - 3 people incl. 2 side dishes	135.00

vegetables | herb butter | veal jus

Sidedishes:

Risotto | butterrösti | sidesalad

Meatdeclaration:






Beef Suisse and Ireland

Pork - Suisse


Calf – Suisse




Prawns MSC - Vietnam

# Vegetarian and vegan dishes










 Quarkpizokels with vegetables and alpcheese	28.00
 Homemade vegetarian Capuns Mangoldleaves with plum, apricot, cheese and creambouillon	32.00
  White beanmousse with  in sesamoil sauted vegetables	25.00

**For 2 personnes :**

 Cheesefondue with Bread per person	29.50
+ with potatoes	7.00
+ with tomatoes, pickles, silver onion	7.00

-  vegan
-  vegetarien
-  glutenfree

# Sweet dishes

  Affogato al Cafe (Vanilla ice cream with espresso)	7.50
 Chocolate cake	8.00
  Larnags Ice coffee	10.50
 Apple pie with raisins	8.50
  Toblerone mousse	13.00
 Caramel cream with Meringues Vanilla ice cream and caramel pear	12.00
Homemade Ice cream per scoop Vanilla, Sourcream, chocolate, Mocca, Strawberry, Rum	4.50
Homemade Sorbet per scoop Mango, Pineapple, Green Apple	4.50
Cream	1.50

If necessary, please ask for our allergic menu

Prices incl.tax