

Spring menu

11.30 a.m. – 1.30 p.m. / 6.00 p.m. – 9.30 p.m.

For allergies, intolerances or questions about the origin of the food please contact our service team.

Most dishes can be prepared gluten- and lactose-free.
On request, we offer soy milk or lactose-free milk as well as gluten-free and lactose-free rolls (buns).

Cold starters and salads

		CHF	CHF
		½ Portion	
4/6/7/9	Seasonal spring leaf salad with lime and honey dressing with roasted sesame cashew nuts and spring onions		17
3/6/7/9/11	Salmon and wild garlic tartare with wild garlic mayonnaise homemade focaccia, dill and lemon		29
4/6/7/9/11	Beef tartare «Sternen» (75 gr / 150 gr) Preparation according to your personal preference: mild, medium or hot with toast and butter (refined with cognac + CHF 3.00, French fries on the side + CHF 6.00)	29	39
6/9/11	“Spring Salad Bowl” with lime-honey dressing Couscous with lime, quinoa with turmeric, red beans with apple and avocado with pink peppercorns	17	22

Soups

		CHF ½ portion	CHF
1/4/6/7/9/10 vegan	Spicy red Thai curry soup with tofu and edamame		17
9/10 vegan (without crab)	Wild garlic soup with crayfish tails		18 16

Warm starters and vegan / vegetarian delicacies

6/7/9/10 vegan	Saffron polenta with ratatouille and herb pesto	29	34
1/4/6/7/9	Potato and morel gnocchi with green asparagus and spring onions	31	36

Fished for you from freshwater and sea

3/6/7/9/10	Fried salmon trout fillets from Bremgarten with saffron sauce, herb potatoes and green asparagus	42	47
3/6/7/9/12	Confit halibut with lemon butter, baked sweet potatoes, braised apple puree and spinach		49
1/3/4/7/13	Homemade fish goujons (tilapia) with tartare sauce and boiled potatoes	34 * 120g	39 * 200g

Meat

		CHF ½ portion	CHF
1/6/7/9/10	Grilled beef entrecôte with herb butter, baked sweet potatoes and green asparagus		55
1/4/6/7/9/10	Pork cordon bleu interpreted in a modern «Sternen style», filled with ham and flavoursome mountain cheese, served with glazed vegetables and french fries		46
6/7/9/10	Sliced veal «Sternen style» with mushroom cream sauce and buttered rösti	47* 80g	52* 140g
1/4/6/7/9/11	Lamb entrecôte cooked pink with saffron polenta and ratatouille		49
6/7/9/10	Corn-fed chicken with truffle stuffing and port wine jus, Morel gnocchi and spinach		47

If you would like a side dish of vegetables or salad with the dishes marked with*,
we charge an additional CHF 6.