

# 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 ½ Portion	CHF
4/6/7/9	Seasonal spring leaf salad with rhubarb and honey yoghurt dressing with spring onions and sun-dried tomatoes		17
3/6/7/9/11	Tuna carpaccio with wasabi cream and citrus oil		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	«Tatar Vegan» Beluga and red lentils, shallots, fennel and diced apples in a fresh herb marinade		22

## Soups

		CHF ½ portion	CHF
1/4/6/7/9/10	Tomato essence with wild garlic ravioli, spring onions and diced tomatoes		19
	vegan (without ravioli)		16
9/10	Cauliflower curry soup with roasted cauliflower florets and coriander		16
	vegan		

## Warm starters and vegan / vegetarian delicacies

6/7/9/10	Wild garlic risotto with confit cherry tomatoes and sliced "Belper Knolle" (swiss hard cheese)	29	34
	vegan (without cheese)		
1/4/6/7/9	Homemade potato gnocchi with morel sauce, green asparagus and spring onions	31	36

## Fished for you from freshwater and sea

3/6/7/9/10	Fried brook trout fillets from Bremgarten, with tarragon butter sauce, herb potatoes and green asparagus	43	48
3/6/7/9/12	Pickled pike-perch fillet with jalapeño quark cream, Wild garlic risotto and kohlrabi		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	Pink rib-eye of beef fried in herb butter, with baked potatoes, sour cream and mediterranean vegetables		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		44
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	Pink roasted lamb entrecôte with pepper sauce, potato gnocchi and mediterranean vegetables		53
6/7/9/10	Guinea fowl breast with tomato pesto and artichoke bottoms filled with lentils and root vegetables		43

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