

# 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
6/7/8/9/10	Seasonal spring leaf salad with ginger and yuzu dressing with radish, spring onions and tomatoes		18
3/6/9/12/13	Tuna tartare with citrus oil, avocado, black sesame and coriander		31
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
3/6/9/11	Savoury couscous salad with harissa and exotic fruit, roasted honey nectarines and peppermint		21

## Soups

		CHF 1/2 Portion	CHF
6/9/10/14	Wild garlic soup with fried scallops and chilli flakes		19
Vegan	(without scallops)		16
1/4/6/9/10	Root vegetable jus with braised spring leeks, smoked tofu and sliced spinach pancakes		17
Vegan	(without sliced spinach pancakes)		15

## Warm starters and vegan / vegetarian delicacies

6/9/10	«Caponata» tomatoised Mediterranean vegetables with spinach polenta and caper apples	29	34
Vegan			
1/4/6/7/9	Homemade potato gnocchi with morel cream, green asparagus and spring onions	32	37

## Fished for you from freshwater and sea

1/3/4/6/7/9/10	Fried whitefish fillets from Lake Lucerne with herb butter, homemade potato gnocchi and caponata		52
3/6/9/12	Briefly seared tuna with sesame seeds on slightly spicy glass noodle salad and braised pak choi		51
1/3/4/7/13	Homemade fish goujons (tilapia) with tartare sauce and boiled potatoes	34 * 120g	39 * 200g

## Meat

		CHF 1/2 Portion	CHF
1/4/6/7/9	Beef entrecôte pink fried «Wellington-Open» with puff pastry and savoury, finely sliced mushrooms, port wine jus, homemade Pommes Berny and green asparagus		63
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	Veal fillet medallions with cognac cream sauce, potato nest and seasonal mushrooms		64 *
4/6/7/9/10	Pink roasted Lamb racks roasted pink with wild garlic melt, mashed potatoes and glazed coco beans		59
6/7/9/10	Oriental chicken curry with jasmine rice, pak choi, young spinach and bamboo shoots		43

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

Prices including 8.1% VAT