

Autumn menu

11.30 – 13.30 / 18.00 – 21.00

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

Most dishes can be prepared gluten- and lactose-free.
On request, we offer soya milk or lactose-free milk as well as gluten- and lactose-free bread rolls.

Cold starters and salads

		CHF ½	CHF
1/4/6/7/9/10/11	Lamb's lettuce with egg, herb croûtons and bacon with french dressing		21
6/8/9/10/	Autumn Salad with roasted cashew nuts and marinated Pears served with a Pomegranate-Orange Dressing		19
4/7/9/11/13	Beef tartare 'Sternen' (75gr / 150gr) Prepared according to your personal preference, mild, medium or hot with toast and butter (refined with cognac + CHF 3, french fries as a side dish + CHF 7)	29	39
6/9/12	Beetroot salad with goat's cheese, served with a lemon and herb marinade and a honey glaze		22
3/6/9/12/13	Home-cured Swiss duo of char and trout fillet with shallot and port wine confit and yuzu pearls		27

Soups

		CHF 1/2	CHF
8/9/10/14 vegan without mussels	Pumpkin and lemongrass soup with fried scallops and pumpkin seed oil		19
6/9/10 vegan	Porcini mushroom cream cappuccino		17

Warm starters / vegetarian / vegan specialities

1/4/6/7/9/10 without spaetzli vegan	Platter with red cabbage, homemade spaetzli, saffron pear with cranberries, Brussels sprout leaves, king oyster mushrooms, glazed chestnuts, pumpkin, creamed savoy cabbage and cranberry sauce		39
4/7/9/10 without cheese vegan	Pizzoccheri «Sternen Style» in cream sauce with mountain cheese, diced potatoes, savoy cabbage and root vegetables	29	34

Fished for you from the lake and the sea

		CHF 1/2	CHF
3/6/7/9/10	Aargau salmon trout with white wine and lime sauce, pumpkin polenta and braised celery	43 120g	48 160g
1/4/6/7/10/14	Sautéed scallops with ginger curry sauce, pumpkin gnocchi and Swiss chard		51
1/3/4/7/9/13	Homemade fish crispies (coloured perch) with tartar sauce and boiled potatoes	34 * 120g	39 * 200g

Meat

1/4/7/9/10	Pork cordon bleu interpreted in a modern way «Sternen style», filled with ham and savoury mountain cheese, served with seasonal vegetables and french fries		46
6/7/9/10	Sliced veal "Zurich style" with butter rösti	47 *	52 *
7/9/10	Beef entrecôte cooked medium with port wine sauce, Pumpkin polenta and creamed savoy cabbage		56
1/4/7/9/10	Venison escalope with fig sauce, red cabbage, glazed chestnuts, Brussels sprout leaves, pumpkin, Saffron pear with cranberries, creamed savoy cabbage and homemade spaetzli	44 120g	49 160g
1/4/7/9/10	Homemade venison pepper with red cabbage, glazed chestnuts, saffron pear with cranberries, Brussels sprout leaves, creamed savoy cabbage, pumpkin and homemade spaetzli	39 150g	44 200g

If you would like a side dish of vegetables or salad with the dishes marked with *,
we charge an additional CHF 6.00.