

From January 12<sup>th</sup> until March 18<sup>th</sup>, 2012

## Cold days – warm delights

Menu with 6 or 8 courses and a variety of tasty combinations

**Crispy roasted duck «Alsace style»**  
topped on sugar snaps-mango-salad  
with fennel, carrots und mushrooms  
with vegetable vinaigrette  
\* \* \*

**Seasonal salad «Pacific»**  
marinated with Schabziger-salad sauce,  
with Ziger-Brüüt (cream cheese) and bacon  
\* \* \*

### **3 temptations:**

- frothed white beans soup
- Sauerkraut-ginger-soup
- pumpkin-apricot-soup  
\* \* \*

**Tagliatelle Nero «Amanda»**  
Pasta with shredded parmesan cheese  
and Grana Padano  
\* \* \*

**Gratinated bread dumpling  
«grandma's style»**  
with tasty vegetable sauce  
\* \* \*

**Anglerfish confit**  
topped on sweet and sour Beluga lentils  
\* \* \*

**Gilthead roasted on the skin**  
with creamy cabbage  
and horseradish flavoured potatoes  
\* \* \*

**Pear sorbet**  
If requested with pear schnaps (liquor)  
\* \* \*

**Fig sorbet**  
If requested with fig schnaps (liquor)  
\* \* \*

**Filet of premium pig «Swiss Prim»**  
with green pepper crust  
lemon spume topped on kohlrabi tranches  
served with fried potato slices  
\* \* \*

**Corn poulard satay**  
with tasty peanut-chilli-sauce  
served with colourful vegetables and  
Chinese noodles  
\* \* \*

**Rosettes of Tête de Moine**  
with fruity Gasterländer bread  
\* \* \*

**Mediterranean  
aubergine goat-cheese rolls**  
\* \* \*

**Orange-flavoured short crust pastry tartlet**  
with vanilla crème and lemon sorbet  
\* \* \*

**Dark chocolate fondue**  
with fresh fruits  
\* \* \*

Menu 8 courses

Fr. 87.—

Menu 6 courses (without 4th and 7th course)

Fr. 74.—

Price per Person

Available every day. Orders possible before 1.15 pm or 8.30 pm.