



L I E C H T S T R O O S

PLATTER

Cold cuts from the butchery Crettaz and gruyère
from Maison Sterchi La Chaux-de-Fonds 28.–

STARTER

Daily soup (vegetarian) 11.–

Rhyschänzli-salad served in the bowl (vegan) 14.–

Veal Bone Marrow
onion-chutney | roasted bread 13.–

Tatar of Angus beef with toasted bread 20.–

Burrata | toasted bread | olive oil 14.–

Young leaf spinach | Pecorino | date tomatoes
pine nuts 16.–

CLASSICS

Meatloaf with veal jus | seasonal vegetables 29.–

Dry aged beer pork chop
with veal jus | seasonal vegetables 38.–

Veal cordon bleu
with Chaux d'Abel | beer pork ham 45.–

Entrecôte with Café de Schänzli
seasonal vegetables 49.–

Tatar of Angus beef with Pommes Allumettes 36.–

False Snails 36.–

All classics are served either with Pommes Allumettes,
barley risotto, spätzli or mashed potatoes

SEASONAL

Arancino with tomato sauce | spinach
Parmesan 32.–

Summer Vegetable Tarte Tatin
with Ruccola | Pecorino 26.–

Artichoke with basil mousseline
and roasted potatoes 26.–

FONDUE

**From Maison Sterchi la Chaux de
Fonds**

200g Fondue 30.–

Fondue Menu 48.–
Mixed green salad | cold cuts
200g Fondue

DESSERT

Chocolat fondant with yogurt ice cream 14.–

Meringues
with vanilla ice cream | double cream 14.–

Ice cream 5.–
Vanilla | chocolate | yogurt

Sorbet 5.–
Lemon | strawberry | quince

With cream + 1.50

With double cream + 3.50