



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

DAILY MENU

35.-

Menu salad or menu soup

Main course

Dessert

29.-

VEGETARIAN MENU

30.-

Menu salad or menu soup

Vegetarian main course

Dessert

24.-

STARTER

Soup of the day (vegetarian)

6.-

Small green leaf salad (vegan)

6.-

Burrata | roasted bread | olive oil

14.-

Tatar of Angus beef with toasted bread

20.-

SEASONAL

Artichoke with basil mousseline

served either with spaetzli or

Pommes Allumettes

26.-

FONDUE

From Maison Sterchi la Chaux de Fonds

200g Fondue

30.-

Fondue Menu

Mixed green salad | cold cuts

200g Fondue

48.-

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 spaetzli or

Pommes Allumettes

DESSERT

Chocolat fondant with yogurt ice cream

14.-

Tartelette with mascarpone cream

and fresh berries

14.-

Ice cream

5.-

Vanille | chocolate | yogurt

Sorbet

5.-

Lemon | strawberry | quince

With cream

+ 1.50

With double cream

+ 3.50

All Prices in CHF and incl. VAT | Meat: Switzerland