



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.–

Baked eggplant with tomato sauce,  
Burrata | basil oil | taboulé 28.–

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.–

Tartelette with mascarpone cream  
and fresh berries 14.–

Meringues  
with vanilla ice cream | double cream 14.–

**Ice cream** 5.–  
Vanilla | chocolate | yogurt

**Sorbet** 5.–  
Lemon | strawberry | quince