



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

Stuffed Hokkaido pumpkin | beluga lentils
leek | pecan foam (vegan) 30.-

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

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.-
Creme Brûlée 14.-
Ice cream 5.-
Vanilla | chocolate | yogurt
raspberry yogurt | chestnut | mokka

Sorbet 5.-
Lemon | strawberry | quince

With cream + 1.50
With double cream + 3.50