



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

Soup of the day (vegetarian) 11.–

Lamb's Lettuce 12.–
with egg 14.–
with egg and bacon 16.–

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

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

Tatar of Angus beef with toasted bread 20.–

Young leeks | beetroot dressing (vegan) 14.–

CLASSICS

Meatloaf with veal jus | seasonal vegetables 29.–

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

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

Entrecôte with Café de Schänzli 49.–
seasonal vegetables

Tatar of Angus beef with Pommes Allumettes 36.–

False Snails 36.–

All classics are served either with
Pommes Allumettes, mascarpone-polenta spätzli or
mashed potatoes

SEASONAL

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

Mascarpone-polenta 28.–
with wild mushrooms (vegetarian)

Beetroot ragout | kohlrabi | chestnut puree
radishes | cranberry | spaetzl (vegetarian) 32.–

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.–

Meringues 16.–
with chestnut ice cream | double cream

Ice cream 5.–

Vanilla | chocolate | yogurt
raspberry yogurt | chestnut | mokka

Sorbet 5.–

Lemon | strawberry | quince

With cream + 1.50

With double cream + 3.50