LIECHTSTROOS

STARTER

Platter Cold cuts from the butchery Crettaz and gruyère from Maison Sterchi La Chaux-de-Fonds	28.–
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 onion-chutney | roasted bread	13.–
Tagliolini | black truffle	24.–
Young leeks | beetroot dressing (vegan)	11.–

CLASSICS

Meatloaf seasonal vegetables | veal jus	29.–
Dry-aged beer pork chop seasonal vegetables | veal jus	38.–
Veal cordon bleu Chaux d'Abel | beer pork ham	45.–
Entrecôte seasonal vegetables | Café de Schänzli	49.–
Manzo Brasato seasonal vegetables | veal jus	36.–
False Snails	36.–

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

VEGETARIAN

Backed cauliflower millet | beetroot cream (vegan)	27.–
Tagliolini | black truffle	38.–
Beluga lentils | cream leek fried potatoes | sour cream	26.–

FONDUE

From Maison Sterchi La Chaux de Fonds

200g Fondue	30.–
Fondue Menu Mixed green salad | cold cuts 200g Fondue	48.–

DESSERT

Chocolat fondant with yogurt ice cream	14.–
Creme Brûlée	14.–
Meringues with chestnut ice cream | double cream	16.–
Ice cream Vanilla | chocolate | yogurt raspberry yogurt | chestnut | mokka	5.–
Sorbet Lemon | strawberry | quince	5.–
With cream	+ 1.50
With double cream	+ 3.50

Alle Preise in CHF und inkl. MwSt | Fleisch: Schweiz