



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.–

Black Angus beef tartare | toast

20.–

CLASSICS

Meatloaf

seasonal vegetables | veal jus

29.–

Dry-aged mountain pork chop

seasonal vegetables | veal jus

38.–

Veal cordon bleu

Chaux d'Abel | beer pork ham

49.–

Entrecôte

seasonal vegetables | Café de Schänzli

49.–

False Snails

36.–

Black Angus beef tartare

toast | Pommes Allumettes

36.–

All classics are served either with spaetzli or

Pommes Allumettes

VEGETARIAN

Millet fritters | peperonata | sour cream dip
(also available vegan)

26.–

FONDUE

From Maison Sterchi la Chaux de Fonds

200g Fondue

30.–

Fondue Menu

Mixed green salad | cold cuts

200g Fondue

48.–

DESSERT

Tiramisu (small delight)

8.–

Chocolat fondant with yogurt ice cream

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