



L I E C H T S T R O O S

STARTER

Rhyschänzli salad 13.-

Spinach salad
with pine nuts, Pecorino Sardo
and tomatoes 16.-

Beetroot salad
Beetroot, rocket, cream cheese,
horse radish, walnuts 16.-

Veal Bone Marrow
with onion chutney
and roasted bread 11.-

White Baden asparagus
with lime mayonnaise 24.-

Platter
cold cuts from the butchery Crettaz
and gruyère from Maison Sterchi
La Chaux-de-Fonds 28.-

FONDUE

Cheese Mix from Maison Sterchi
La Chaux de Fonds
200g 30.-

Fondue Menu
Rhyschänzli salad,
cold cuts and Fondue 200g 48.-

MAIN COURSES

Dry Aged Côte de Boeuf (Jura)
per 100g | min. 500g 17.-
Served with herb butter and gravy
Side dishes: Mascarpone polenta,
pommes allumettes, mashed potatoes,
vegetables | each 6.-

Dry Aged Beer Pork Chop with gravy,
pommes allumettes and vegetables 38.-

Beef tenderloin (180g) with gravy,
mashed potatoes and vegetables 49.-

Beef Entrecôte (240g) with herb butter,
pommes allumettes and vegetables 49.-

Meatloaf with gravy,
mashed potatoes and vegetables 30.-

Manzo Brasato with gravy,
mascarpone polenta and vegetables 38.-

Veal cordon bleu with pommes allumettes 42.-

False snails (beef tenderloin cubes)
with herb butter and pommes allumettes 36.-

Risotto with urban mushrooms and herbs 28.-

White Baden asparagus
with potatoes and lime mayonnaise
and beer pork ham 36.-
44.-