

Rhyschänzli

R E S T A U R A N T

PLATTER

Cold cuts from the butchery Crettaz and cheese from Maison Sterchi La Chaux-de-Fonds
Mixed meat & cheese meat only

28.-
31.-

STARTER

Soup of the day * 11.-
Rhyschänzli salad ** 14.-
Fennel salad | parmesan | lemon vinaigrette * 14.-
Veal bone marrow onion-chutney | roasted bread 14.-
Black Angus beef tartare | toast 20.-

CLASSICS

Meatloaf | vegetables | veal jus 30.-
Dry-aged mountain pork chop vegetables | veal jus 38.-
Veal cordon bleu Chaux d'Abel | gruyere | beer pork ham 49.-
False Snails | „Café de Schänzli“-butter 38.-
Short Ribs | Jus | Gremolata 37.-
Black Angus beef tartare roasted bread | Pommes Allumettes 36.-
Vegetarian / vegan special daily offer
To all classics is one side dish: fried potatoes, mashed potatoes, Pommes Allumettes, spaetzle or vegetables included.

ASPARAGUS from Baden

White Asparagus | lime mayo (starter)* 22.-
White Asparagus | lime mayo | fried potatoes* with ham from the „Napf“ region 38.- +7.-
Caserecce | green asparagus | tomatoes *|** 28.-

FONDUE from Maison Sterchi

200g fondue | bread* 30.-

TO SHARE

Entrecôte double Jus & herb butter 21.- | 100g
Wolowina prime rib (Côte de boeuf) Jus & herb butter 20.- | 100g

Side dishes per portion:
Mashed potatoes, spaetzle or vegetables 8.-
Pommes Allumettes 6.-
Veal Bone Marrow 9.-

DESSERT

Tiramisu*(small delight) 8.-
Chocolat Fondant | yogurt ice cream* 14.-
Meringues Raspberry yogurt ice cream | double cream* 16.-
Profiterole | vanilla ice cream | chocolate sauce* 15.-
Glacé * & Sorbet ** 5.-
Vanilla | chocolate | yogurt
raspberry yogurt | chestnut | mokka
Lemon | strawberry | quince| pear
+ whipped cream | double cream + 1.50 | 3.50