



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.-
Vegetable crudités with herb dip	24.-

## STARTER

Rhyschänzli-Salad bowl	14.-
Cherry tomatoes   Rucola   Pine nuts and Burrata	18.-
Veal Bone Marrow onion-chutney   roasted beef	12.-
Beef tartare with toast bred	19.-
Vitello tonnato	20.-

## CLASSICS

Meatloaf with gravy   seasonal vegetables	29.-
Dry aged beer pork chop with Jus   seasonal vegetables	38.-
Veal cordon bleu with Chaux d' Abel   Jura ham	45.-
Beef Entrecôte (240g) with herb butter   seasonal vegetables	49.-

All Classics are served with Pommes Allumettes or  
mashed potatoes

<b>Dry Aged Côte de Boef (Jura)   mind 500g</b> Per 100 g	17.-
served with herb butter and gravy	
Side dishes per portion	6.-
Pommes Allumettes   Polentacuts mashed potatoes   young potatoes   vegetables	

## SEASONAL MAINS

Beef tartare with Pommes Allumettes	35.-
Vitello tonnato with fried potatoes	38.-
Sea bass with green beans   risotto saffron	43.-
Casarecce with burrata   grape tomatoes   rucola	28.-
Sauteed artichoke with vinaigrette   parmesan   polenta cuts	29.-
Maltagliata di Manzo with rucola   jus   new potatoes	37.-

## FONDUE

### FROM MAISON STERCHI LA CHAUX DE FONDS

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

## DESSERT

Beschle's Chocolate cake with whipped cream	7.- 9.-
grilled peaches with thymian caramel   yogurt icecream	14.-
Meringues with raspberry-yogurt-ice cream   whipped cream	14.-

<b>GLACE</b> cream   no cream	6.5   5.-
vanille   chocolate   yogurt   mocca   raspberry-yogurt	

<b>SORBET</b> cream   no cream	6.5   5.-
lemon   strawberry   quince	