

Rhyschänzli

RESTAURANT

PLATTER

Dried meat & ham from the butchery Crettaz and cheese from Maison Sterchi La Chaux-de-Fonds	
Mixed meat & cheese	28.–
Meat only	31.–

STARTER

Soup of the day*	11.–
Rhyschänzli salad**	14.–
Lamb's lettuce**	12.–
With egg*	14.–
With egg and bacon	17.–
Eggplant tartare roasted bread**	16.–
Veal bone marrow	
Onion-chutney roasted bread	14.–
Beef tartare roasted bread	18.–

MAINS

Meatloaf vegetables veal jus	34.–
Dry aged mountain pork chop	
Vegetables veal jus	42.–
Veal cordon bleu	
Chaux d'Abel Gruyere ham of mountain pork	49.–
False Snails „Café de Schänzli“-butter	38.–
Beef tartare roasted bread	38.–
Manzo Brasato	
Vegetabels veal jus	38.–

Each main course is served with one side dish:
Mashed potatoes*, mascarpone polenta*, spaetzli*
Pommes Allumettes** or vegetables* included.

VEGI | VEGAN

Beluga lentils**	
Fried potatoes leeks	29.–
Mascarpone Polenta*	
Spinach sautéed mushrooms parmesan	34.–
Eggplant tartare**	
Roasted bread Pommes Allumettes	29.–

FONDUE by Maison Sterchi

200g Fondue* from Maison Sterchi	30.–
Fondue Menu	48.–
Mixed green salad dried meat	
200g Fondue*	

TO SHARE

Entrecôte double	
Veal jus & herb butter	21.– 100g
Side dishes per portion:	8.–
Mashed potatoes* mascarpone polenta* spaetzli*	
Pommes Allumettes** vegetables*	

DESSERT

Tiramisù*(small delight)	8.–
Chocolat Fondant* yogurt ice cream*	14.–
Meringues*	
Chestnut ice cream double cream*	16.–
Tarte Fine aux pommes* vanilla ice cream	12.–
Ice cream*	5.–
Vanilla chocolate yogurt	
Hazelnut chestnut mokka	
Sorbet**	5.–
Lemon strawberry quince pear	

+ whipped cream | double cream + 2.– | 4.–