



Starters

Wood fired cabbage with beetroot and figs

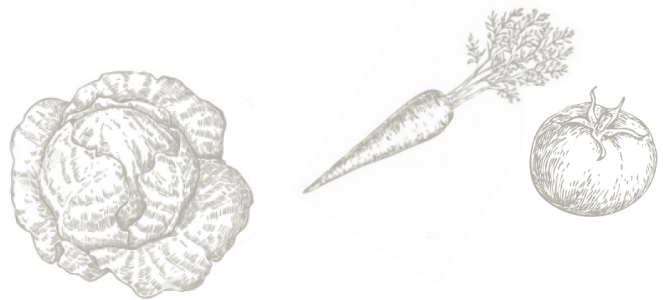
- with wild-spiced, roast beef-style venison
CHF 19
- with homemade cheese terrine
CHF 17

Jerusalem artichoke, tamarillo and vegetable salad

- with home smoked salmon rosettes under an aroma enhancing cloche
CHF 20
- with zucchini rosettes under an aroma enhancing cloche
CHF 16

Farmer's winter salad with grated vegetables quail egg, seeds and croutons

CHF 16



Soups

Grilled aubergine soup with Greek yoghurt and tofu fritters from Sempach

CHF 14

Zermatt hay soup with skewers from the grill

- Beef
- Vegetable

CHF 14

Vegetarian main course

Baked sweet potato with chicory and grilled courgette on a smoked vegetable ragout

CHF 28

Wood fired fennel with pine nuts, citrus and root vegetables with calamansi (lime) sauce under beetroot gnocchi

CHF 32

Main course



Trio of fish from the grill
Root vegetables in mild Noilly Prat cream soup

CHF 44



Three different meats from the grill
Root vegetables in beef broth with herb butter

CHF 46

Fine lamb stew from organic Valais lamb, in creamy lamb soup with red wine and vegetables

CHF 48

All stews are served with homemade grilled rye garlic bread

Barbecue

Our choice of meat & fish

Natura Beef Switzerland Entrecote	100 g	CHF	21
Swiss Natura Beef fillet	100 g	CHF	26
Spanish Old Cow Entrecote*	100 g	CHF	28
Spanish Old Cow Filet*	100 g	CHF	35
Paillard of Wagyu beef	100 g	CHF	57
Canadian bison fillet	100 g	CHF	33
T-Bone Steak ca. 1 kg	100 g	CHF	19
Tomahawk Steak ca. 1 kg	100 g	CHF	18
Swiss veal tenderloin	100 g	CHF	23
Grilled saddle of lamb	100 g	CHF	24
LUMA Pork loin	100 g	CHF	20

Fish

Salmon	100 g	CHF	18
Zander	100 g	CHF	18
Sea bass	100 g	CHF	18
Black cod	100 g	CHF	20
Kings prawns	Stk/pc	CHF	16

Choose your side dish

Ratatouille, mixed vegetables, bean stew, baked potato sticks, risotto, potato and leek gratin

per person CHF 11

Served with various sauces

Spicy fruit chutney
home-made BBQ sauce
herb butter
Café de Paris butter

* The "Old Cows" belong to the Iberian breeds Rubia Gallega, Retinta and Asturiana de los Valles, where they spend their entire lives on lush pastures on lush pastures. They come from the region of Galicia, Salamanca and the coastal area, as well as the hinterland of the Asturias region. The animals live from five to fifteen years. The meat is incredibly marbled and has an intense beef flavour.