



Summer 2025

AT THE MEAT



First Flavors

SUMMER SALAD

Romaine Lettuce | Colorful Summer Tomatoes | Belper Knolle Cheese
Fermented Garlic | Croutons

CHF 16



SUMMER COCKTAIL «SURF & TURF»

Melon | Freshwater Prawn ^{CH} | Pata Negra Ham ^{SP} | Cocktail Dip

CHF 30



OUR CHERRY «GAZPACHO»

Gambero Rosso ^{IT} | Almond | Blossoms & Microgreens

CHF 28



SMOKED SALMON FILLET ^{NOR} “BALIK”

Horseradish | Cauliflower | Pickled Radish | Lemon Marmalade

CHF 48



US BEEF

Tartare | With a touch of Asia | a bit spicy | Toast & Butter

CHF 28





The Cuts

'GREATER OMAHA BEEF NEBRASKA/USA' OUT OF THE 800 °C BEEFER

STRIP LOIN	300 gr	CHF 73
RIB-EYE	300 gr	CHF 76
TENDERLOIN	220 gr	CHF 68



SWISS BEEF

BLACK ANGUS FILET	220 gr	CHF 65
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SWISS 'BIANCHI' DRY AGED

T-BONE	500 gr	CHF 72
TOMAHAWK STEAK	450 gr	CHF 62 / p. P.

from 2 persons | Black Angus bone-ripened
Please allow 30 min. preparation time for the steak.



SWISS 'WAGYU BEEF'

Certified organic Wagyu from Willisau from Marcel Merz 'Gunterswilerweid'

'SUGOI WAGYU FILET'	150 gr	CHF 98
'SUGOI WAGYU BURGER'	150 gr	CHF 35

'Lucky Dog' Sauce | Iceberg | Haas Avocado
Vine tomato | Cheddar

natürlich & regional



SWISS CALF FROM SEETAL

RIB EYE	300 gr	CHF 58
VEAL CUTLET	350 gr	CHF 64

out of the beeper





Side Dishes

CHF 6
per serving

BAKED POTATO

with Sour Cream | Chives | Cheddar

MASHED POTATOES

BERNESE FRIES

SUMMER VEGETABLES



Sauces

One sauce
included, each
additional
CHF 3

COGNAC GREEN PEPPER

HERB BUTTER

CHIMICHURRI

BÉARNAISE

KENTUCKY BBQ SAUCE

«LUCKY DOG» SAUCE





Highlights

HERB-CRUSTED PORK ^{CH}

Rack | Strawberry Ketchup | Green Pepper | Sweet & Sour Kohlrabi

CHF 46



BRESSE CHICKEN "MIÉRAL" ^{FR}

Grilled & Braised | Green Kalamata Olive | Petite Ratatouille | Summer Truffle | Potato

CHF 62



BRETON TURBOT ^{WILD-CAUGHT FR}

Yellow Curry | Petite Ratatouille | Chanterelles | Potato-Olive Oil Purée

CHF 54

It doesn't always have to be meat

SWEET & SOUR KOHLRABI

Petite Ratatouille | Chanterelles | Yellow Curry | Summer Truffle

CHF 34



Cheese

SELECTED RAW MILK CHEESE ASSORTMENT "FRAIS ET AFFINÉS"

Hard | Soft | Red | Blue | Goat | Garnish

CHF 19



Should you, dear guests, wish for a vegetarian or vegan menu, we will be happy to prepare it for you. Please do not hesitate to speak to our Chef de Service.



Desserts

"HUGO" CHEESECAKE

Mint | Raspberry | Lemon

CHF 18



RASPBERRY "ROYAL"

Roulade | Pistachio | Bourbon Vanilla

CHF 18



LEMON SORBET & SKY VODKA

Caramel | Pineapple

CHF 18



MOCHA PARFAIT

Almond | Cherry | Caramel

CHF 18



Selected ice creams and sorbets from 'Kalte Lust'

ICE CREAM

CHF 3.50 / PER SCOOP



Yoghurt blueberry
Sour cherry chocolate
Coffee
Chocolate
Vanilla
Caramel "Fleur de Sel"
Pistachio

SORBET

CHF 4 / PER SCOOP



Raspberry
Madiswil strawberry
Lemon
"Valais Apricot" Ice Cream

INFORMATION



vegetarian dish



vegan dish

Allergens

Our staff will be happy to inform you on request about ingredients in our dishes that may cause allergies or intolerances.

Meat and fish declaration

Our meat is sourced from Switzerland and the USA, as well as freshwater prawns from Switzerland. Pork: Switzerland, Gambero Rosso: Italy, Salmon: Norway, Chicken: France, Turbot: France.

WIR Partner

All prices in Swiss francs and incl. VAT. We accept 100 % WIR.

