



TO SHARE

Baked mushrooms With house-made remoulade sauce	16.–
Guacamolé olé olé Delicious avocado dip with crusty bread	16.–
Luegete tour d’horizon A panorama of delicacies with beef tartare tomato tapenade, burrata and crusty bread	26.–
Mortadella with truffles and stracciatella di burrata Thinly sliced truffle mortadella, delicious stracciatella di burrata and bread	21.–
Mini cheese fondue from the Gstaad Palace Exceptional cheese fondue made according to a secret recipe by Franz Fäh, served with bread	19.–

TO START

Shrimp appetiser With lemon, olive oil and fresh basil	24.–
Luegeten salad Crisp, fresh salad with fruits and seeds	14.50
Autumnal vegetable salad Snow peas, pumpkin, pomegranate, kale and almonds	18.–
Hand-cut beef tartare Classically prepared, with crusty bread	26.–/39.–
Fresh lamb’s lettuce with or without bacon Fresh from the field with egg and croutons	19.–/17.–
Classic shrimp cocktail Swiss shrimp, served with avocado	24.50
Pumpkin Cream Soup Creamy, comforting warm and healthy, with seeds.	14.–
Vitello mediterrano Thinly sliced veal, with a vegetable vinaigrette lemon and herbs	22.–/34.–
Sautéed mushrooms with herbs Chanterelles or porcini mushrooms with bread, depending on the season	24.–

Sides: Cervo fries with truffle flavour **14.50**, French fries **8.–**, homemade Spätzli **8.–**, seasonal vegetables **8.–**
white-wine risotto **8.–**, butter *rösti* **12.–**, side salad **8.–**

DESSERT

Meringue So sweet, so sensational. With double cream	9.–	Giant cream slice A large, puffy vanilla dessert for two or more	26.–
Vermicelles with meringue and double cream Sweet chestnuts with meringue and cream	13.–	Caramel flan With a bit of wiggle. And whipped cream	14.50
Banana split A classic treat	15.–	Tarte tatin à la Lulu Classic apple pastry with scrumptious vanilla ice cream	19.–
Chocolate lava cake So many reasons to sin. With sour-cream ice cream	16.–	Ice cream from Schlattgut Homemade by the Schlattgut farm above Herrliberg on Lake Zurich	6.90

Fleisch, Süsswasserfische, Cocktailcrevetten, Lachs, Geflügel, Brot und Backwaren aus der Schweiz. Rindsfilet (Argentinien) Trüffelmortadella (Italien), Trüffel (Tuber aestivum vitt, Italien), Crevetten (Schweiz, Vietnam). Für detaillierte Informationen zum Fischfang sowie bei Allergien und Unverträglichkeiten fragen Sie unseren Service. Preise in Schweizer Franken, inkl. 8,1 % MwSt.

SPARKLING WINE

Vivus Rosé brut Klosterkellerei Einsiedeln, Schwyz (CH) <i>Chardonnay, Pinot Noir</i>	0.1 l 0.75 l	10.50 74.–
Prosecco Millesimato Furlan, Valdobbiadene (I) Glera	0.1 l 0.75 l	9.50 69.–
Fischer’s Fritz Champagner Soutiran, Champagne (F) <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	0.1 l 0.75 l	16.– 110.–
Petite Fleur de Miraval Fleur de Miraval, Champagne (F) <i>Pinot Noir, Chardonnay</i>	0.1 l 0.75 l	21.– 150.–

WHITE WINES

Insel Ufnau’s Riesling Sylvaner Klosterkellerei Einsiedeln, Schwyz (CH) <i>Riesling Sylvaner</i>	0.1 l 0.75 l	8.– 56.–
Blanc de Village Seminar Küsnacht Weingut Diederik, Küsnacht (CH) <i>Cabernet blanc, Sauvignac, Muscaris</i>	0.1 l 0.75 l	9.50 65.–
Petite Chablis Domaine Durup, Chablis (F) <i>Chardonnay</i>	0.1 l 0.75 l	9.50 66.–
Le fabuleux Sauvignon Blanc de Lulu Vini de Lorenzi, Friaul (I) <i>Sauvignon Blanc</i>	0.1 l 0.75 l	7.50 52.–
Grüner Veltliner Caractère Weingut Weszeli, Kamptal (A) <i>Grüner Veltliner</i>	0.1l 0.75 l	8.– 58.–
Riesling Feinherb Weingut Wegeler, Mosel (D) <i>Riesling</i>	0.1l 0.75 l	9.– 63.–
Chardonnay Les Noisetiers Kistler Vineyards, Sonoma Coast (US) <i>Chardonnay</i>	0.1l 0.75l	18.– 130.–
Mâcon – Verzé Les Chênes Domaines Leflaive, Burgund (F) <i>Chardonnay</i>	0.1 l 0.75 l	18.– 125.–

ROSE WINES

Insel Ufnau’s Federweisser Klosterkellerei Einsiedeln, Schwyz (CH) <i>Pinot Noir</i>	0.1 l 0.75 l	9.– 59.–
Miraval Brad Pitt & Marc Perrin, Côte de Provence AOC (F) <i>Grenache</i>	0.1 l 0.75 l	10.– 69.–
Whispering Angel Château D’Esclans, Côte de Provence (F) <i>Cinsault, Syrah, Rolle, Tibouren, Grenache</i>	0.1 l 0.75 l	11.– 77.–

RED WINES

Insel Ufnau’s Pinot Noir Klosterkellerei Einsiedeln, Schwyz (CH) <i>Pinot Noir</i>	0.1 l 0.75 l	9.– 59.–
Insel Ufnau’s Bordeaux Blend Klosterkellerei Einsiedeln, Schwyz (CH) <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec</i>	0.1 l 0.75 l	9.50 66.–
Merlot-Cabernet Barbara & Markus Weber, Turmgut Erlenbach (CH) <i>Cabernet Jura, Cabertin, Merlotin</i>	0.1 l 0.75l	11.50 80.–
Treggiaia Villa Bibbiani, Toskana (I) <i>Sangiovese, Cabernet Sauvignon</i>	0.1 l 0.75 l	9.50 66.–
Marciliano Tenuta Marciliano, Umbria (I) <i>Cabernet Sauvignon Cabernet Franc</i>	0.1 l 0.75 l	14.– 95.–
Trus Reserva Bodegas Trus, Ribera del Duero (E) <i>Tempranillo</i>	0.1 l 0.75 l	13.– 89.–
La Dame de Montrose Chateau Montrose, Saint – Estèphe (F) <i>Merlot, Cabernet Sauvignon</i>	0.1 l 0.75 l	15.– 105.–
Geyserville Alexander Valley Ridge Vineyards, Sonoma County (US) <i>Zinfandel</i>	0.1 l 0.75 l	13.– 90.–

APERITIF

Gespritzter sweet/sour	0.2 l	9.50
Aperol Spritz, Campari Spritz, Limoncello Spritz	0.2 l	14.–
Heino – green apple, yuzu, champagne, soda	0.2 l	18.–
Campari, Jsotta white/red	4 cl	11.–
Averna	4 cl	11.–
Negroni	9 cl	16.–

BEER

Einsiedler from the tap / Panaché	0.3 l 0.5 l	5.50 9.–
Maisgold	0.33 l	6.50
Einsiedler dark	0.33 l	6.50
Einsiedler alcohol-free	0.33 l	6.50
Einsiedler wheat beer	0.58 l	9.–

COFFEE & TEA

Espresso	5.–
Coffee	5.50
Schale or Cappuccino	6.–
Tee, Ovi or Schoggi	5.–

DIGESTIF

Grappa Berta Nibbio	2 cl	8.–
Grappa Berta La Musa Amarone	2 cl	11.–
Grappa Tre Soli Tre	2 cl	18.–
Limoncello	4 cl	9.–

ALCOHOL-FREE

Crodino	0.175 l	6.50
Ginger Beer alcohol-free	0.33 l	6.50
Tonic Water, Bitter Lemon	0.2 l	5.50
Heino alcohol-free	0.2 l	13.–
Dolce Spritz	0.2 l	13.–
Gin Tonic alcohol-free	0.2 l	15.–
water with and without gaz	0.5 l 1.0 l	5.50 9.50
home made iced tea	0.3 l 0.5 l	6.– 8.50
Coca Cola / Zero Rivella rot / Sinalco	0.33 l	5.50
apple juice / Schorle / Sprite	0.3 l	5.–
Sirup	0.3l	1.50