

Starters

Soup of de day	10.80
Bouillon with marrow	14.80
Gazpacho	13.80
White cabbage salad with bacon	14.80
Green salad	10.50
Mixed salad 12.80	
Caprese Tomato buffalo mozzarella salad	16.50
Beef-Carpaccio served with garlic bread	21.80
Fettucini with perigord truffle sauce	24.50
Brasato ravioli with sage butter	25.50
Brasato ravioli with perigord truffle sauce	32.50

Main Courses

Beef tatar	42.50
Small	32.50
Veal escalope with lemon sauce	41.50
Small	31.50
Veal Wiener schnitzel	41.50
Small	31.50
Sliced veal „Zuerich style“	41.50
Small	31.50
Veal Cordon bleu	46.50
Small	36.50
Fresh sliced calf's liver	42.50
Small	32.50
Chicken breast with red thaicurry sauce	39.50
Small	29.50
Beef entrecote with Cafe de Paris butter	49.50
Toast Moosegg (Beef filet steak with herb butter and vegetables)	42.50
Beef filet steak with herb butter	59.50
Pork schnitzel with French fries & vegetables	28.50

Side Orders

steamed rice, french fries, homemade noodels, hash browns, assorted vegetables

Fitness Plate

Beef filet steak with mixed salad & melon	42.50
Veal Escalope with mixed salad & melon	41.50
Chicken breast with mixed salad & melon	29.50
Salad plate with egg	24.80

Pasta

Fettucini with perigord truffle sauce	38.50
Brasato ravioli (100% beef) with sagebutter	38.80
with perigord truffle sauce	56
Fettuccini with basil pesto & vegetables	32.50