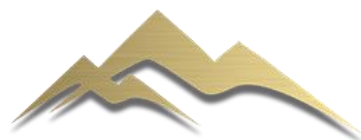




Grüezi  
Herzlich  
Willkommen



Bienvenue  
Benvenuto  
Welcome

*Chef Gianni Banuta wünscht*

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Bon appétit

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*Schattenberg or also  
called Schattenhalb.*

*In contrast to  
Sonnenberg or  
Sonnenhalb, this is the  
name given to mountain  
slopes that face  
north/northwest and are  
therefore mostly in the  
shade.*

*Was uns ausmacht*

*Spezialist in* **mediterran,**  
*Ernährungstrends* Italienische und französische Feinschmeckerküche

Leidenschaftlich *Vielfältig*

*Regional*

KULINARIK

**MODERNE UND  
TRADITIONELLE  
GASTRONOMIE**

Gewinner "Spiel der Köche "



## SOUP



### **Hühnersuppe- vom Bauernhof auf dem Tisch – 16 CHF**

Serviert mit hausgemachten Nudeln, Wachteleiern und Gemüse

## SALAD

### **Caesar Salad - 24 CHF**

fresh lettuce with homemade Duck Breast and crispy speck

### **Burrata - 22 CHF**

fennel salad ,apple , nuts, cherry tomatoes and homemade basil oil

### **Green Salad - 12 CHF**

served with homemade special vinaigrette

### **Mix Salad - 12 CHF**

served with homemade special vinaigrette

## STARTER

### **Swiss Salmon Gravlax with Spanish Galician Octopus - 28 CHF**

trout caviar and special yogurt sauce flavored with lime and dill oil

### **Tuna TATAKI with grilled watermelon - 30 CHF**

avocado mousse , spicy Mango-Papaya puree and homemade Teriyaki sauce

### **Beef Tartare - 28 CHF**

served spicy with homemade parsley oil and pickled onion

### **Roasted Aubergine Salad with Veal liver and Black Truffle - 24 CHF**

smoked carrot puree, feta cheese and organic olive oil

\*\*\*if you are allergic to any ingredients PLEASE LET US KNOW\*\*\*

\*\*\*All Prices in CHF incl. VAT 7.7%\*\*\*



## PASTA

### **Pappardelle with Beef Tenderloin and wild mushrooms - 32 CHF**

sun-dried tomato sauce with parmesan cream

### **Spaghetti Frutti di Mare - 32 CHF**

mixed seafood with butter-basil sauce

### **Tortellini with gorgonzola and pears - 28 CHF**

Served with tarragon parmesan Sauce

## MAIN

### **Swiss Zander - 41 CHF**

black roasted celery puree, champagne sauce with trout caviar

### **Daily Chef Table Special Menü - 99 CHF**

4 Course, Chef – Special Meal- including dessert

### **Roasted Duck Leg Wellington - 42 CHF**

wild mushroom puree, smoked pumpkin and red wine sauce with raspberry

### **Veal cheeks with moroccan spices - 42 CHF**

gratin dauphinoise, vegetable demiglace sauce with funghi porcini

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**\*\*\*All Prices in CHF incl. VAT 7.7%\*\*\***





## MEAT LOVERS - STEAKS

(all steaks are served with 2 homemade types of sauces)

**Beef Tenderloin (Black Angus) (220 gr) - 52 CHF**

**Rib-Eye (Black Angus) (300 gr) - 56 CHF**

**Lamb Chops (250 gr) - 41 CHF**

**Charcoal Roasted Chicken \*Coquelet\* (300 gr) - 38 CHF**

## SIDE DISHES

*French Fry - 0.00 CHF*

*Grilled vegetables - 0.00 CHF*

*Mashed potatoes - 0 CHF*

### Deklaration

Lamb – Neuseeland

Chicken – Schweiz

Kalbsbacken/Veal – Schweiz

Duck- Frankreich

Kalbsleber/Veal – Schweiz

Rinderfilet (black Angus)/ Beef – Australien

Rib Eye (black Angus) Ireland

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## VEGI



### **Green Salad - 12 CHF**

served with homemade special vinaigrette

### **Mix Salad - 12 CHF**

served with homemade special vinaigrette

### **King Oyster mushroom - 32 CHF**

wild mushroom puree, smoked pumpkin and red wine sauce with raspberry

### **Cauliflower steak - 28 CHF**

gratin dauphinoise, vegetable demiglace sauce with fungi porcini

### **Roasted Aubergine Salad with Black Truffle - 22 CHF**

smoked carrot puree, feta cheese and organic olive oil

### **Tortellini with gorgonzola and pears - 28 CHF**

Served with tarragon parmesan Sauce

### **Burrata - 22 CHF**

fennel salad ,apple , nuts, cherry tomatoes and homemade basil oil

### **Pappardelle with wild mushrooms - 28 CHF**

sun-dried tomato sauce with parmesan cream

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\*\*\*All Prices in CHF incl. VAT 7.7%\*\*\*



**KÜCHENCHEF SPEZIAL**  
von 12.00 Uhr bis 22.00 Uhr



Peach with praline mousse with peach jam and vanilla ice cream CHF 16.00



Chocolate with caramel, chocolate mousse and a glaze with nuts CHF 16.00

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**\*\*\*All Prices in CHF incl. VAT 7.7%\*\*\***