



## Starters

### Salads/soups

|  |           |
|--|-----------|
| Green salad  | Fr. 7.50  |
| Mixed salad  | Fr. 9.50  |
| Various salads of the season with goats cheese and garlic croutons | Fr. 13.-- |
| Cream of spinach soup  | Fr. 7.--  |
| Bouillon of tomatoes with mozzarella pearls                        | Fr. 8.--  |
| Mulligatawny soup<br>(Fowl creme soup with curry)                  | Fr. 8.--  |

### Cold starters

|   |                                      |
|---|--------------------------------------|
| Beef steak tartar<br>With toast and butter        | ½ Port. Fr. 17.--<br>Port. Fr. 25.-- |
| Graved salmon with potato blinis and caviar       | Fr. 21.--                            |
| Fowl terrine with chanterelle-mushrooms and salad | Fr. 19.--                            |

### Warm starters

|   |           |
|---|-----------|
| Parmesan breaded calf's sweetbread on leek-vegetables | Fr. 20.-- |
| Six burgundy snails with herb butter                  | Fr. 21.—  |

## Main courses

### Fish

|   |           |
|---|-----------|
| Fresh European perch poached with crab butter sauce, parsley potatoes and vegetables of the season                      | Fr. 34.-- |
| Fried King Prawns with curry-pineapple sauce, wild rice and fresh garden vegetables                                     | Fr. 34.-- |
| Freshly caught Felchenfilet (whitefish) on creamy spinach with a herb-cream-sauce, saffron rice and seasonal vegetables | Fr. 30.-- |

Zander Saltimbocca with a creamy fish sauce, chanterelles, rosemary potatoes and fresh vegetables Fr. 35.--

## **Meat**

Tender pork filet topped with a sauce of yellow boletus with potato croquettes and vegetables from the market Fr. 36.--

180g beef steak grilled topped with a classy pepper sauce, served with potato gratin and fresh vegetables Fr. 45.--

Sautéed haunch of lamb topped with a Pommery-mustard-sauce and oregano with ring bologna potatoes and seasonal vegetables Fr. 33.--

Sautéed veal steak with a morel-cream-sauce, home-made noodles and vegetables from the market Fr. 49.--

Deux Filet "Bellevue" from beef and pork served with a sauce choron and a morel-cream-sauce, potato gratin and seasonal vegetables Fr. 45.--

## **For two people**

Chateau Briand (double fillet of beef) fried according to your wishes, with sauce béarnaise potato gratin and garden vegetables Fr. 52.--  
p/pers

## **Original Bärghuis Jochpass Menu**

Veal strips in cream sauce with mushroom and delicate has browns fresh vegetables Fr. 39.--

## **Desserts**

### **Sweets**

Chocolate mousse garnished with fresh fruits Fr. 12.--

Panna Cotta with strawberry sauce and exotic fruits Fr. 15.--

Parfait of hazelnuts on a raspberry sauce and fresh fruits Fr. 13.--

Pancake with vanilla ice-cream and chocolate sauce Fr. 15.--

### **Cheese**

Tête de Moine rose on rye bread with slices of apples and pears Fr. 15.--

