


SALADS


AVOCADO HALLOUMI SALAD _____ 15 ____ 19.-

Freshly grilled Cypriot goat cheese, avocado, pomegranate seeds, fresh mint, juicy cherry tomatoes, and toasted croutons. The salad is served with pink balsamic vinaigrette.

SALAD NIÇOISE _____ 16 ____ 20.-

This fresh salad impresses with crisp arugula leaves, juicy cherry tomatoes, tuna, boiled eggs, potatoes, olives, and crunchy green beans. It is rounded off with a light lemon and olive oil dressing. 

FRENCH FARMER'S SALAD _____ 24.-

Warm French goat cheese, walnuts, grapes, honeydew melon, cherry tomatoes, and sunflower seeds.  Served with our homemade honey-mustard dressing.


CLASSIC CHICKEN CHILI SALAD _____ 25.-

Mixed salad from the field, with chicken strips marinated in chili powder and honey, served with house sauce.



SOUPS

COLD MELON SOUP _____ 14.-

The melon rind contains marinated melon balls, fresh mint, and a light lemon-port wine note. A pinch of salt and pepper perfectly complements the flavors. 

SEASONAL SOUP _____ 14.-

Ask our staff about the current seasonal soup.



FISH

BLUE WHITING BEER BATTER _____ 29.-

Crispy fried blue whiting fish pieces in a light beer batter - served with a lemon wedge and tartar sauce 

Served with your choice of fries or salad.


NORTHERN SAITHE _____ 31.-

Breaded pollock fillet, fried golden brown, with Twister Fries and remoulade sauce.



VEGETARIAN

RATATOUILLE IN THE POT _____ 29.-

Ratatouille with potatoes - aromatic, braised Provençal vegetables served in a pot, topped with mild, warm goat cheese. 

APERITIF

PLATEAU APÉRITIF

2 Person _____ 26.-

4 Persons _____ 48.-

A charcuterie board with a fine selection of cheese and soft cheeses, air-dried ham, hummus, and crispy breadsticks. 

Served with fresh figs, olives, and bread - perfect for sharing and enjoying.

CHARENTAIS MELON & CURED HAM _____ 18.-

Sweet and aromatic Charentais melon, served with fine cured ham.



ALL PRICES INCL. VAT.

We use only Swiss meat for the dishes on this menu.

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

MEAT & CO

BEEF SKEWER ON A HOOK _____ 38.-

220g meat skewer with the finest cuts of Aargau pasture-raised beef, mushrooms, zucchini, spring onions, and pepperoni. Served with your choice of fries or salad.

VEAL STEW

1 Person _____ 39.-

2 Persons _____ 76.-

Tender veal, gently braised in a creamy sauce of white wine, stock, and fresh vegetables. Refined with herbs de Provence. Served with rice from the Camargue.



LITTLE CHICKEN IN A BASKET (25MIN) _____ 36.-

Succulent roasted Mistkratzerli from the region with rustic French fries.

SPARERIBS _____ 39.-

Spare ribs cooked sous-vide for several hours and then oven-baked. Optionally marinated in a honey BBQ marinade or a spicy jalapeño marinade. Served with your choice of fries or salad.



DESSERT

DESSERT OF THE DAY _____ 12.-

Try our daily changing dessert, freshly created each day by our kitchen trainees. Ask our waitstaff about it.



BURGER & CO

LEMON BURGER _____ 29.-

160g beef patty with cheddar sauce, BBQ sauce, sour cream, pickles, caramelized onions, tomatoes, and a lettuce leaf. Served with your choice of fries or salad.

LEMON BURGER+ _____ 38.-

320g beef patty, BBQ sauce, bacon, cheddar sauce, house sauce, caramelized onions, pickles, and beefsteak tomatoes. Served with your choice of fries or salad.

CHICKEN TANDORI BURGER _____ 29.-

Crispy thigh steak, mango-orange chutney, tandoori mayo, fried onion rings, beefsteak tomato, pickles, and lettuce leaf. Served with your choice of fries or salad.

MEDITERRANEAN BURGER _____ 30.-

160g beef patty, crisp arugula, juicy tomatoes and colorful bell peppers meets tangy feta. Refined with a sauce made from blue cheese and sour cream, lemon and pepper - light, aromatic and full of summer flair.



VEGETABLE BURGER _____ 30.-

Homemade beetroot patty with grilled vegetables (eggplant, zucchini, tomatoes, portobello mushrooms), caramelized onions, ricotta salsa, and garden herbs.

Served with your choice of fries or salad.

ADD-ONS

BURGER BUN _____ inkl.

ORIGINAL LEMON BUN, MAIS BUN, GLUTENFREIER BUN

TOPPINGS _____ EACH 3.-

ORIGINAL LEMON BUN, CORN BUN, GLUTEN FREE BUN

SAUCES _____ EACH 3.-

LEMON HOUSE SAUCE, BBQ SAUCE, REMOULADE SAUCE, HOT JALAPEÑO SAUCE, SWEET CHILI SAUCE

ALL PRICES INCL. VAT.

We use only Swiss meat for the dishes on this menu.

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