



Lunch-Dinner Menu

	CHF
Winter salad with orange filets and seeds	16.50
Carrot-parsnip cream soup with rocket pesto	14.00
Tom-Ka-Gai soup with prawns	22.00
Without prawns	12.00
Grilled corn-fed poularde breast on crispy leaf salad with mandarin-vinaigrette	28.00
Homemade beef burger (CH) Bacon, raclette cheese, tomatoes, roasted onions, rocket salad, cocktail sauce Country Cuts	29.00
Saffron pasta with pine nuts, dried tomatoes, Kalamata olives Rocket and Sbrinz cheese	24.00
Pumpkin risotto with candied vanilla tomato	23.00
Toasted bagel with graved salmon Avocado, chives, almonds and green salad	18.00
Polenta fries with aioli of roasted garlic	13.00
<u>The AXE platter</u> Hard Cheese / Belper Knolle / Brie from Gerzensee dried meat / smoked ham / chutney olives & antipasti / bread / butter	28.00
Cheese plate with nuts, fruit bread and Chutney	22.00
Dessert	
Carrot cake with cinnamon, kiwi sorbet and caramelized macadamia nuts	15.00
Baked chocolate-ganache with mandarin oil and blood orange sorbet	16.00
<u>Homemade sorbets</u>	
Kiwi, blood orange, lemon, mango, strawberry	Per scoop 3.80
<u>Homemade ice cream</u>	
Vanilla, chocolate, coconut, mocha	Whipped cream 1.50

— If you have any questions regarding allergies, our staff will be happy to assist you —

Origin Meat & Fish

Corn-fed poularde	France
Shrimps	FAO 04, aquaculture, Vietnam
Beef	Switzerland
Bacon	Switzerland
Dried meat	Germany, EU
Smoked ham	Switzerland
Salmon	Norway, aquaculture