

LUNCH MENU

CHILLED MELON SOUP

Mint

BEEF ASADO

Roasted potatoes, Pak choi and BBQ jus

or

POTATO GNOCCHI

Ratatouille

CHEESECAKE

Blueberry compote and blackcurrant sorbet

49.—

À LA CARTE

APERITIF BOARD

Local dried meat and cheese specialties

or

VEGETARIAN BOARD

Zucchini, eggplant, marinated mushrooms

olive and tomato tapenade

24.—

SALAD BOWL

Fir-vinaigrette

14.—

GAZPACHO

Sour cream

14.— | 20.—

GURTEN HIGHLAND BEEF TATARE

Crispy onions, cheese, truffle oil, and Gurtner's organic bread

29.— | 43.—

GURTNER'S HOMEMADE BEEF SAUSAGE

Potato-cucumber salad and homemade honey mustard

26.— | fried egg + 3.—

MACARONI ALPINE STYLE

Potatoes and apple puree

26.— | with fried bacon + 3.—

PLANTED STEAK WITH CHIMICHURRI

Pasta and bell pepper

34.—

TROUT WITH FENNEL

Ebly and snow peas

38.— | 44.—

SLICED VEAL

Butterrösti

35.— | 41.—

BEEF TENDERLOIN (180g)

Potato gratin and vegetables

56.—

DESSERT & CHEESE

SWEET RECOMMENDATION

8.—

SCHNOUSERLI

4.— | 7. —

PEACH DELIGHT

Yogurt and ginger

14.—

RASPBERRY MINT DREAM

Oats

17.—

ICED COFFEE

10.50

MERINGUES

Double cream from Gruyère

12. —

AFFOGATO

Vanilla ice cream

9.50

WARM APPLE PIE

Vanilla ice cream

12. —

GURTNER'S FAVORITE CHEESE

Selection from the showcase

16.—

ICE CREAM AND SORBET

chocolate, vanilla, stracciatella,

strawberry, pistachio, mocha

raspberry, lemon

per scoop 4. —

add whipped cream 1.50

HOMEMADE GOURMET SCOOP

per scoop 4. —

add whipped cream 1.50

SPIRITS

"GURTNER'S MEDICINE" BAROLO CHINATO

Regional specialty from Piedmont

17 Vol. %

5 cl | 12.—

CIGARS

We are pleased to show you our selection