



GURTNER

GUTES MIT LIEBE GEMACHT

Lunch menu

PUMPKIN SOUP

pumpkin seed oil and cream

BRAISED VENISON STEW

mashed potatoes and red cabbage

or

SPÄTZLI PAN

mushrooms and brussels sprouts

BURNT CREAM

walnut ice cream

49.—

Lunch card

APERITIF BOARD

local dried meat and cheese specialties
or

VEGETARIAN APERITIF BOARD

zucchini, aubergine, marinated mushrooms
olive and tomato tapenade
24.—

SALAD BOWL

red fir-vinaigrette
14.—

PARSNIP AND APPLE SOUP

goat's cheese, puff pastry and thyme
14.— | 20.—

VEAL STEW

parsley mashed potatoes and seasonal mixed vegetables
33.— | 39.—

GURTNER'S HOMEMADE BEEF SAUSAGE

potato and corn salad and homemade fried onion mustard
26.— | fried egg + 3. —

MACARONI ALPINE STYLE

potato cubes and applesauce
26.— | fried bacon + 5.—

BAKED HOKKAIDO

quinoa with wild broccoli and tomato confit
34.—

GLAZED SWISS ZANDER

potato and parsley root purée, romanesco and honey
38.— | 44.—

VEAL STRIPS

Butterrösti
35.— | 41.—

BEEF FILLET SKEWERS

gratin, grilled vegetables and honey jus
49.—

Dessert and Cheese

SWEET RECOMMENDATION

8.—

SCHNOUSERLI

We are pleased to present our selection to you

4.— | 7.—

PRUNE DREAM

red wine and hazelnut

17.—

GRAPE COMPOSITION

Roasted corn

14.—

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 FAVOURITE CHEESE

Selection from the showcase

16.—

ICE CREAM AND SORBET

chocolate, vanilla, stracciatella, strawberry, pistachio,
mocha, raspberry, lemon

4.— per scoop | add whipped cream 1.50

HOMEMADE GOURMET COOP

4.— per scoop | add whipped cream 1.50

Harmonious

«GURTNER'S MEDICINE» BAROLO CHINATO

a regional specialty from Piedmont

17 Vol. %

5 cl | 13.—

CIGARS

We are pleased to show you our selection