



**GURTNEERS**

GUTES MIT LIEBE GEMACHT

## *Evening menu*

**WHITE CABBAGE ROULADE**

dried apicots and mustard

\*\*\*

**PARSNIP AND APPLE SOUP**

goat's cheese, puffy pastry and thyme

\*\*\*

**ALPSTEIN GUINEA FOWL DUO**

potato gnocchi, pumpkin and Fricktal truffles

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**PRUNE DREAM**

red wine and hazelnut

3 course 76.— | 4 course 89.—

**WHITE CABBAGE ROULADE**

dried apicots and mustard

\*\*\*

**PARSNIP AND APPLE SOUP**

goat's cheese, puffy pastry and thyme

\*\*\*

**BAKED HOKKAIDO**

quinoa with wild broccoli and tomato confit

\*\*\*

**PRUNE DREAM**

red wine and hazelnut

3-Gang 69.— | 4-Gang 77.—

Enjoy our menu with a wine pairing  
22.—

Try a glass of wine from our large bottles  
1dl 9.80

## *Vegetarian weekly recommendation*

**SPÄTZLI PAN**

mushrooms and brussels sprouts

32.—

# Evening 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.—

## WHITE CABBAGE ROULADE

dried apricots and mustard

18.—

## 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, romanescos and honey

38.— | 44.—

## BEEF SHORT RIBS

Slow-cooked for 24 hours

42.—

## ALPSTEIN GUINEA FOWL DUO

potato gnocchi, pumpkin and Fricktal truffles

51.—

## CHÂTEAUBRIAND

potato gratin and vegetables

71.— per person | for 2 people

# 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