

Dinner



Cheese Fondue Neuchateloise

\$ 32

Emmenthal, Gruyere, White Wine and Kirsch

Preceded by Antipasto Platter

Price per Person, minimum two

Legendary Wienerschnitzel

\$

22

Tender Pork Schnitzel pan fried in Butter, served with Rösti



Scalloped Veal Zürichoise

\$

25

Our Chef's signature dish

Thinly sliced Veal in Creamy White Wine Mushroom Sauce

Beef Tenderloin Tips Stroganoff

\$ 24

Traditional Stroganoff with Sour Cream, Pickles and Spätzle

Duck breast Montmorancy

\$ 25

Oven roasted medium rare with sweet Cherries Sauce, Spätzle

Rack of Lamb with Mustard Herb Crust

\$ 36

Oven roasted to your liking and served with Rösti

Filet Mignon with Herb Butter or Peppercorn Sauce

\$ 34

AAA Filet of Beef with Rösti

Scallops and Prawns in Pernod

\$ 24

White Wine and Cream, Rice Pilaff

Medallions of Pork Tenderloin

\$ 19

Served with Creamy Mushroom Sauce and Spätzle

Filet of Sole Almandine

\$ 18

Gently pan fried, topped with Browned Almonds and served with Rice



Bratwurst and Rösti

\$ 16

Weisswurst, house made Sauerkraut, Red cabbage, Onion Sauce and Rösti

Chef's own Curry with our Mango Chutney

Vegetarian \$ 15 Chicken \$ 17 Prawns \$ 24

One Piece Schnitzel

\$ 15

Served with Caesar Salad for a light dinner