



S O M M E R L U S T

In case of incompatibilities, please inform us.

OUR EVENTS 2018/2019

From 1 November

Winter wonderland in the Sommerlust

Mo/Tu/We, 24 – 26 December

Christmas menu

Monday, 31 December

Silver-Dinner and party

DECLARATION

Beef/Calf : Switzerland, Australia

Poultry: Switzerland, France, Hungary

Crustacean/Fish: Norway, Estonia, Asia, Switzerland *from sustainable breeding

prices in Swiss Francs, 7.7 % Tax included



SOMMERLUST

WINTER MENU

Chanterelle tartar, beetroot carpaccio, gold drop

Homemade tagliarini, lobster, beurre blanc

Wagyu beef «Sommerlust», fine mushrooms, pumpkin risotto, flower sprout

Apple strudel, cinnamon ice cream, vanilla sauce

- Starter 21.–
- II starter 28.–
- Main course 54.–
- Dessert 16.–
- Entire menu (4 courses) 110.–

SPECIAL: CHATEAU BRIAND IN TWO COURSES

(from two persons)

First course served by table: sauce bernaïse, french fries, spinach

Second course from the kitchen: jus, potato pumpkin mash, flower sprout

65.– per person



S O M M E R L U S T

STARTER

Swiss Francs

Scallops, cauliflower cream, curry oil	19.00
Pumpkin soup with curry and coconut	14.00
Beef tartar, mustard ice cream, capers, cucumber, egg, brioche	25.00/33.00
Homemade goose liver terrine, fig chutney, brioche	29.00
Fresh salad «Sommerlust», croutons, candied nuts, pear	13.50
Lamb lettuce, bacon, egg, croutons, cranberry dressing	18.00

MAIN COURSE

MEAT

Black angus beef fillet, café de paris, ratatouille, french fries	59.00
on request with bonemarrow	+5.00
Schnitzel «wien style», cowberry, potato-bacon salad	44.00
Veal osso buco, braised vegetables, mashed potatoes-pumpkin	39.00

FISH

Swiss alpine salmon, pickled cabbage, bacon, pumpkin gnocchi	47.00
Perch, spinach, parsley potatoes, breadcrumbs-butter	42.00
Pike-perch, pea, ravioli, lobster foam	49.00

VEGETARIAN

Homemade ravioli, pumpkin, chestnuts, pumpkin oil	26.00/34.00
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S O M M E R L U S T

DESSERT / CHEESE

Chocolate cigar, whiskey, vanilla ice cream, kumquats	16.00
Apple strudel, cinnamon ice cream, vanilla sauce	15.00
Variation of hard and soft cheese, fruit bread, fig mustard	18.00
Kaiserschmarrn (Austrian dessert) with stewed plums	15.00
Midas Riesling Silvaner straw wine, GVS Weinkellerei, Schaffhausen, 1 dl	10.00