




## SALADS & SOUPS

-  Selection of green leaf salads with croutons  
(with French, Italian or yoghurt dressing) CHF 9.50
-  Selection of mixed salads with croutons  
(with French, Italian or yoghurt dressing) CHF 12.00
-  The green Bowl  
 Salad of spinach leaves, broccoli and kiwi  
on lemon-olives vinaigrette with sprouts of chick-peas  
and crispy smoked almonds CHF 15.00
- Aromatic poultry bouillon  
with stripes of pancakes and tomato cubes CHF 10.00
-  Leek-lime soup  
with homemade marjoram pesto CHF 11.50
- Cream soup from local wild garlic  
with small rolls from smoked salmon and asparagus CHF 14.00

## STARTERS

-  Homemade spring rolls  
filled with shiitake, bean sprouts and carrots  
on marinated Chinese cabbage with ginger and chili CHF 16.00
-  Fried goat cheese from Nidwalden wrapped in bacon  
on compote of fresh rhubarb and small salad bouquet CHF 18.00
-  Spicy roasted beef fillet Tataki  
coated with chia seeds on homemade wasabi-guacamole CHF 22.00

## MAIN COURSES

-  **Vernal goat pot**  
 Stewed goat shoulder from local farmer  
 in its own juice with fresh asparagus, new potatoes  
 and local wild garlic CHF 29.00
  
-  **Corn poulard breast soaked in coconut milk**  
 on asparagus risotto  
 and small vegetables from the market CHF 34.00
  
- The meat skewer**  
 Separately pickled meat from beef with soya, lamb with rosemary,  
 poultry with coconut milk, veal with yoghurt – saffron and sausages  
 spicy sauteed with bell pepper on herb butter  
 Gratin from new potatoes  
 Vegetables from the market CHF 35.00
  
- Grilled South American beef entrecote**  
 on artichokes-mustard sauce  
 Homemade William potatoes  
 Vegetables from the market CHF 46.00
  
- Pike-perch from Lake Maggiore roasted in butter**  
 on backed asparagus with tomato coulis  
 Duchess potatoes CHF 42.00
  
- Fried monkfish with Aioli sauce**  
 on spring leek risotto with caramelised spring onions CHF 44.00
  
-  **Small dumplings**  
 filled with smoked tofu and skyr  
 Homemade wild garlic pesto  
 Grated Parmesan CHF 23.00
  
-  **Plate of fresh asparagus** CHF 24.00  
 with Hollandaise sauce and new potatoes small portion CHF 20.00  
 In addition air-dried local sea salt ham supplement CHF 14.00
  
-  **Poached egg with Choron sauce**  
 Carnaroli-Risotto with fresh spinach, mascarpone  
 and roasted walnuts CHF 25.00

## TRADITIONAL MEALS

The classical

### Chopped veal „Zürich style“

in a light mushroom cream sauce, crisp Roesti  
and fresh vegetables from the market

CHF 41.00  
 small portion CHF 36.00

The winner

### Two breaded pork escallops with a big lemon slice and French fries

CHF 30.00  
 small portion CHF 26.00

Our speciality

### Äpler Magronen pasta

with diced potatoes, ham cubes, cream and golden brown onions  
Stewed apples and cinnamon sugar

CHF 22.00  
 small portion CHF 18.00

Our fitness star

Large choice of lettuce and vegetable salads  
with French dressing and fresh melon

CHF 29.50

Alternatively with

- deep fried perch fillets with Tartare sauce
- grilled pork back escalope and homemade herb butter

The unique

### Obwalden sausage and cheese salad

with onions and pickled cucumbers, served with a light chive dressing

CHF 19.50