Friday

Menu du jour 25.00

Salmon steak | glazed baby carrots | green asparagus | Parmesan bramata

Menu du jour végétarien 22.00

Parmesan bramata | glazed baby carrots | green asparagus | crispy celeriac

Menu traditionell 22.00

Baked pork cutlet | wild garlic mashed potatoes | cauliflower Polonaise

Beef PY/UY/CH | Veal CH | Pork CH | Lamb NZ/AUS | Duck FR | Salmon NOR

Petit dessert – Variation du jour 6.50

A fine selection of homemade sweet delights – choose your favourites directly at the table.

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Restaurant & Bar

Menu du Jour

9th – 13th March 2026
from 11.45 until 13.45 h

Salad- & Antipasti-Buffet

March is the season of freshness! Treat your senses to our generous buffet: from flavourful antipasti to freshly prepared salads, a colourful variety awaits.

Create your own favourite plate and enjoy every bite!

Soup of the day from the buffet to scoop yourself		7.50
Small salad before an à la carte main course		7.50
For a healthy lunch, the buffet as the main course		22.50
Fitness plate served from the kitchen		
with chicken breast	180 grams	29.50
with beef entrecôte	160 grams	36.00
with beef entrecôte	250 grams	44.00

Monday

Menu du jour 25.00

Beef duet | celeriac purée | green asparagus |
crispy oven-baked potatoes

Menu du jour végétarien 22.00

Celeriac purée | green asparagus |
crispy oven-baked potatoes | broccoli

Menu traditionell 22.00

Riz Casimir | chicken breast | fruity curry sauce |
pickled fruits | basmati rice

Tuesday

Menu du jour 25.00

Saddle of lamb | saffron fregola sarda | ratatouille | olive jus

Menu du jour végétarien 22.00

Saffron fregola sarda | ratatouille | carciofini

Menu traditionell 22.00

St. Gallen Olma bratwurst | onion sauce | chips

Wednesday

Menu du jour 25.00

Beef meatballs | creamy peppercorn sauce |
mashed potatoes | peas and carrots

Menu du jour végétarien 22.00

Vegetarian soya balls | creamy peppercorn sauce |
egg spätzle | broccoli

Menu traditionell 22.00

Pasta Hörnli topped with cheese | ham | chives

Thursday

Menu du jour 25.00

Pan-fried duck breast | herb risotto |
Merlot jus | spring vegetables

Menu du jour végétarien 22.00

Herb risotto | spring vegetables |
creamy spinach | roasted cauliflower

Menu traditionnel 22.00

Stuffed peppers with minced meat and vegetables |
spicy tomato sauce | dry-boiled rice