

Friday

Menu du jour 25.00

Pan-fried salmon steak | green asparagus | wild garlic pesto | cucumber and potato salad

Menu du jour végétarien 22.00

White asparagus | sauce Hollandaise | chive potatoes

Menu fit for life 22.00

Sweet potato kumpir | marinated red cabbage | chive sour cream | saffron bulgur | pickled red onions | green cress

Origin of produce

Beef - CH/ARG/PRY | Pork - CH | Chicken - SI | Corn-fed chicken - FR | Lamb - NZ/AUS |

Salmon - NOR | Truffle - IT



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

4th – 5th May 2026
from 11.45 until 13.45 h

Salad- & Antipasti-Bufferet

May is the season of freshness! Treat your senses to our generous buffet: from flavourful antipasti to fresh garden 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

Grilled beef medallion in a herb crust | port wine jus | spring vegetables | chive risotto

Menu du jour végétarien 22.00

Chive risotto | soft-cooked egg from Iten | Belper Knolle cheese | spring vegetables

Menu fit for life 22.00

Quinoa bowl | marinated chickpeas | mango | avocado | cabbage salad | sushi rice | sweetcorn | pomegranate

Tuesday

Menu du jour 25.00

Loin of free-range pork from Lucerne | sauce Béarnaise espuma | creamy potato and artichoke ragout | dried tomatoes

Menu du jour végétarien 22.00

Creamy potato and artichoke ragout | oven-roasted root vegetables | baked onion rings

Menu fit for life 22.00

Tomato and lentil curry | coriander | smoked tofu | roasted oven-baked carrots | chimichurri dip

Wednesday

Menu du jour 25.00

Lamb entrecôte with gremolata jus | creamy polenta | green asparagus

Menu du jour végétarien 22.00

Green asparagus | celeriac purée | rosemary potatoes | summer truffle

Menu fit for life 22.00

Stuffed aubergine | saffron rice | aubergine tartare with yoghurt | tomato | feta cheese | mint

Thursday

Menu du jour 25.00

Pan-fried corn-fed chicken breast | sweet potato cream | glazed coco beans

Menu du jour végétarien 22.00

Stuffed couscous pepper | baked mint falafel | sweet potato cream | tahini dip | glazed coco beans

Menu fit for life 22.00

Spinach and potato cream | spicy falafel | coriander and soy yoghurt topping | yellow butter | bean cassoulet | spicy chicken breast