

Friday

Menu du jour 25.00

Lamb fillet | herb foam | glazed baby carrots | white asparagus | olive bramata

Menu du jour végétarien 22.00

Olive bramata | glazed baby carrots | white asparagus | beans

Menu vital 22.00

Mixed vegetable quinoa | pepper aubergine | marinated bean salad | guacamole

Beef - CH & ARG | Pork - CH | Duck - FR | Chicken - CH | Lamb - NZ & AUS



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

8th – 12th June 2026
from 11.45 until 13.45 h

Salad- & Antipasti-Buffer

June, please take a seat.

Our buffet brings summer lightness to your plate: savoury antipasti, crisp salads and fresh ingredients that taste of terrace moments, sunshine and pure enjoyment.

Choose whatever takes your fancy – and create your own favourite plate.

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

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 vital 22.00

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

Tuesday

Menu du jour 25.00

Swiss pork fillet | creamy saffron risoni | ratatouille | olive jus

Menu du jour végétarien 22.00

Creamy saffron risoni | ratatouille | carciofini

Menu vital 22.00

Bowl with roasted cauliflower | chickpeas | mixed wild rice | avocado | pineapple | marinated kidney beans | soy yoghurt topping

Wednesday

Menu du jour 25.00

Emmental-style Brätschnitzel | mashed potatoes | mixed asparagus ragout

Menu du jour végétarien 22.00

Vegetarian soy balls | red wine sauce | mashed potatoes | mixed asparagus ragout

Menu vital 22.00

Coconut lentil curry | roasted chicken breast | leaf spinach | coconut milk | coriander falafel

Thursday

Menu du jour 25.00

Beef cubes | Stroganoff | roasted broccoli | chive rice

Menu du jour végétarien 22.00

Cauliflower purée | baked egg | crispy oven potatoes | roasted broccoli

Menu traditionnel 22.00

Spaghetti Bolognese | Parmesan