

Spécialité

These dishes are perfect for sharing. Whether with a glass of wine, a cocktail or simply for a snack.

● False Escargots

Cubes of beef fillet | homemade herb butter gratinated | crispy fougasse

120 grams

28.00



● Mediterranean tomato salad

Burrata | tomato gel | pine nuts | basil | pickled red onions | fougasse

19.00

● Pissaladière

Caramelized onions | anchovy fillets | black olives



20.00

● Vegetarian Pissaladière

Caramelized onions | antipasti courgettes | eggplant | dried tomatoes | olives

18.00

Tarte Flambée

Sour cream | bacon | onions | rocket

18.00

● Vegetarian Tarte Flambée

Tomatoes | courgettes | peppers | red cabbage | champignons | spring onions



18.00

● **Aperitif platter**

Zug mountain cheese | Grisons raw ham | salsiz | dried meat |
smoked raw bacon | pickled vegetables



36.00

Club-Ciabatta

Roasted chicken breast | avocado | fried bacon | fried egg |
Tartar sauce | coarse-grained mustard | tomato | iceberg lettuce

24.50

● **Croque Monsieur aigu Style**

Juicy ham | Gruyère | moustard of Dijon

4 Toast triangle 15.50

2 Toast triangle 9.00

Croque Monsieur Pastrami Style

Pastrami | Camembert | basil pesto

4 Toast triangle 17.50

2 Toast triangle 10.00



● **Vegetarian Croque Monsieur**

Vegetarian with Gruyère | fried egg | avocado-tomato slice

4 Toast triangle 13.50

2 Toast triangle 8.50

Classique

Caesar Salad

Mini lettuce | Swiss chicken | bacon | anchovy fillets | croutons |
croutons | parmesan dressing
without chicken

28.00



Arctic char with raspberry vinegar

Arctic char | red & yellow beetroot marinated in raspberry |
beetroot glaze | char roe | pickled kohlrabi | cornflowers |
mustard seeds | buttermilk & dill oil nage

22.00

24.00

Classic tartare

Beef tartare | brioche-toast | cornichons | spring onions | capers

70 grams 22.00

140 grams 29.00

Original veal Wiener Schnitzel

Fresh market vegetables | lemon | cranberries | French fries

140 grams 50.00

Brioche Cheeseburger

Beef | BBQ-sauce | sweet-sour cucumbers | crispy onion rings |
fried egg | bacon | Cheddar



26.00

Vegetarian Burger

Baked cauliflower-cheese-patty | cucumber-riata | burrata | guacamole |
rocket | basil pesto

22.00

● aïgu Nuggets

Crispy chicken nuggets fried in a panko | spicy sriracha mayo



200 grams 14.00

● Pommes

● French fries

Sweet potato fries

8.50

Ketchup or mayo

9.50

Origin:

- **Meat:** Beef CH | Veal CH | Pork CH | Chicken SVN | Sausages CH/IT
- **Fish:** Anchovis Middle East Atlantic
- **Vegetables & salads:** Mundo in Rothenburg
- Lactose free
- Gluten free; except breads



Dessert

Coupe aigu

Marinated pear | Calvados jelly | vanilla ice cream | chocolate mousse

Coupe du Chocolatier

Vanilla ice cream | homemade chocolate sauce | chocolate chips | cream

Wild berry Coupe

Warm wild berries | Fior di Latte | cream

Coupe Romanoff

Fresh strawberries | vanilla ice cream | white crispy pearls | cream

Coupe Bananen-Splitt

Vanilla ice cream | chocolate sauce | caramelized banana | brownie cubes

Glace-Aromen

Vanilla-Dream | Swiss Chocolate | Caramelita | Cookies & Caramel |
Pistachio | Espresso Croquant | Raspberry-Strawberry |
Passionsfrucht-Mango | Lemon-Lime | Blueberry Cheesecake

- Scoop prices
- Cream

Prices in CHF and incl. VAT



15.00

13.00

14.00

15.50

15.50



5.00

1.80