

## Autumn 2017

<b>Garlic bread home-made</b>	small	5.20
	large	9.90
<b>Beefsteak Tartar</b>	small	24.00
with toasted Bread and Butter	large	29.50
<b>Sausage-Salad</b>	plain	11.50
	garnished	17.50
	french fries	17.50
<b>Sausage-Cheese-Salad</b>	plain	14.50
	garnished	20.50
	french fries	20.50

## Only as starter

small green salad	7.00
small mixed salad	8.50

## From the stockpot

chestnut-parsnip soup	9.00
pumpkin soup	9.00

## For Kid's

Spaghetti bolognese	13.00
Schnippo	16.00
schnitzel with french fries	

## Spaghetti

<b>rustica</b>	19.00
bacon, peperoncini, garlic, tomatoe creamsauce	
<b>rustica with scampi</b>	29.50
<b>bolognese</b>	18.00
<b>carbonara</b>	19.50

## Lemon-Risotto with

<b>chicken breast suprême and vegetable</b>	29.00
<b>shrimps flavored spicy and vegetable</b>	34.00
<b>fillet of european perch and vegetable</b>	35.00

## Vegetarian Dishes

<b>Filled Crepès (2 pieces)</b>	24.00
with seasonal vegetable, au gratin with parmesan	
<b>Tiroler Cheese Spaetzle (VEGI)</b>	18.50
spaetzle with cheese, garlic and onions	

## Delicacy of Meat

<b>Fillet of Bison</b>	150 gr	45.00
french fries, vegetable	200 gr	54.00
	300 gr	64.00

<b>Fillet of Beef</b>	150 gram	37.00
french fries, vegetable	200 gram	43.00
	300 gram	53.00

### **Chateau briand ( off 2 pers.)**

<b>fillet of beef</b>	250 gr p. pers.	54.00
<b>fillet of bison</b>	250 gr p. pers.	60.00

Our chateaubriand we serve to you with 2 courses of different side dishes ; risotto, wedges, vegetable and sauce bernaise

<b>False Snails</b>	small	19.50
cubed fillet of beef	large	28.50
with home-made herb butter au gratin and baguette		

# Cordon bleu - everytime a hit

## **Classic**

ham, cheese

## **India**

ham, indian curry, cheese

## **Alsatian**

ham, münster cheese

## **Bernese**

bacon, onion, cheese

## **Piccante**

bacon, garlic, peperoncini, cheese

### **Porc**

small

26.00

large

30.00

### **Veal**

small

38.50

large

44.50

## **Schnitzel „Vienna Style“**

or with cream sauce

### **Porc**

small

22.00

large

25.00

### **Veal**

small

35.50

large

42.50

## **Side-Dishes to your choice**

french fries, wedges, pasta,

risotto, salad, vegetable

second side dish

4.50

## **Meet**

### **Declaration :**

**Pork** CH

**Chicken** CH, France

**Beef** CH, South America, Australia

**Veal** CH

## Pan-Dishes with Spaetzle

<b>Stroganoffpan</b>	33.50
stroganoffsauce	
beef filettcubes on spaetzle and vegetable	
<b>Pommerypan</b>	33.50
pommerymustardsauce	
beef filettcubes on spaetzle and vegetable	

## Pan-Dishes with Hash Browns

<b>Liver</b>	29.50
liver of veal, calvadossauce	
<b>Councilmen</b>	35.50
beef- and vealfilletmedaillons, home-made herbal butter, fried egg, crispy bacon	
<b>Zurich</b>	
sliced veal with mushroom cream sauce	32.50
<b>Alsatian</b>	
münster cheese, fried egg <b>(VEGI)</b>	19.50
and ham	22.50

# The unique Jägerstübli Skewer-Fun

Barbecue your own Skewer  
as you like it!

Choose your meat at yourself  
Chicken, Pork  
Beef, Shrimps  
every Skewer is about 100 gram of Meat

2 Skewers	36.50
3 Skewers	45.50
all you can eat (à discretion)	56.—

We serve our Delicacy to you with Salad,  
French Fries and 3 Dippingsauces

## Fondues

<b>Classic</b>	23.—
homemade cheesemix, garlic, white wine, kirsch	
<b>Maison</b>	24.—
the spicy fashion to enjoy fondue like the classic; but with pepperoncini	
<b>Forester</b>	25.50
with fresh mushrooms	
optional we also serve you fruits or vegetables as side dish per plate	3.--

## Dessert

<b>No Dessert</b>		9.80
a little sweet surprise. coffee		
<b>Bohemian Icepalatschinken</b>	small	9.80
crêpes filled with ice-cream	large	12.80
<b>Plumsorbet</b>		12.50
with vieille Prune (distilled plum)		
<b>Vermicelles</b>	small	8.80
	large	11.80
<b>Coupe Nesselrode</b>	small	9.80
	large	12.80
<b>Apple Pie</b>	small	8.80
with vanillasauce	large	11.80
<b>Meringues</b>	small	7.80
with wipped cream	large	10.80
<b>Meringues</b>	small	8.80
with ice-cream and wipped cream	large	11.80

**It's also worth to take a look on our card  
with ice cream produced in Allschwil**