

Starter

onion-soup		
with a crunchy herb-cheese top		8.00
pumpkin-cappucino		8.00
with shrimp-praline		
garlic bread home-made	small	5.50
	large	9.90
lamb's lettuce (class special fine)		
- natur		9.00
- egg (VEGI)		10.50
- egg, bacon		11.50
- egg, bacon, croutons		12.50
- with calf's liver	130 gr.	29.00
beefsteak tartar	small	26.00
with toasted bread, butter, salad	large	33.00
antipasti-appetizer		10.00
cured ham, parmesan, salami grilled vegetable		
homemade graved salmon	small	22.00
crème fraiche, toast, salad	large	28.00
small green salad		7.50
small mixed salad		9.50

for kid's

portion of spaetzle with sauce	12.00
spaghetti napoli	12.00
chicken nuggets french fries	16.00
schnippo	16.00
schnitzel with french fries	

spaghetti

rustica	20.00
bacon, peperoncini, garlic, tomatoe creamsauce	
rustica with scampi	33.00
quo vadis	29.00
with calf's liver, cognac-mushroom-creamsauce	

Risotto

thin stripes of chicken breast suprême	29.00
risotto, vegetable	
shrimps flavored spicy	36.00
risotto, vegetable	

VEGI

filled Crepès (2 pieces)	24.00
with seasonal vegetable, au gratin with parmesan	
spring paté	25.50
filled with mushroom ragout, risotto and vegetable	
vegetable-risotto	24.00
tyrolean cheese spaetzle	20.00
spaetzle with cheese, garlic and onions	

meat specialities

fillet of bison	150 gr	47.00
french fries, vegetable	200 gr	58.00
	300 gr	69.00

fillet of beef	200 gram	46.00
french fries, vegetable	300 gram	58.00

chateau briand (off 2 pers.)

fillet of beef	250 gr p. pers.	56.00
fillet of bison		69.00

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

false snails	small	22.00
cubed fillet of beef	large	34.00
with home-made herbal butter, baguette		

Meat Declaration :

switzerland:	pork, chicken, veal
france:	chickenbreast supême
ireland / australia:	fillet of beef
switzerland / ireland:	beef

cordon bleu – hits

classic

ham, cheese

India

ham, indian curry, cheese

piccante

bacon, garlic, peperoncini, cheese

porc

small

27.00

large

33.00

veal

small

39.00

large

47.00

schnitzel „vienna style“

or with mushroom cream sauce

porc

small

22.00

large

25.00

veal

small

36.00

large

43.00

side-dishes to your choice:

french fries, spaetzle,
pasta, risotto, vegetable
second side dish 5.00

**if you have any question about allergy
our staff will gladly give you information!**

pan-dishes with spaetzle

stroganoffpan	35.00
stroganoffsauce	
beef filettcubes on spaetzle and vegetable	
tirolese cheese spaetzle (VEGI)	20.00
spaetzle with cheese, garlic and onions	
with bacon and fried egg	23.00

pan-dishes with hash browns

liver	34.00
liver of veal, calvadossauce	
councilmen	35.00
beef- and vealfillet-medailles,	
home-made herbal butter, fried egg, crispy bacon	
scandinavian	28.00
with homemade graved salmon	
crème fraiche	
zurich	
sliced veal with mushroom cream sauce	36.00
farmer's hash brown	22.00
cheese, fried egg	

the unique Jägerstübli skewer-fun

**Barbecue your own skewer
as you like it!**

Choose your meat at yourself

every skewer is about 100 gram of meat

**chickenbreast, pork
beef, prawns, vegetable**

2 skewers	40.00
3 Skewers	52.00
all you can eat (à discretion)	64.00

**We serve our delicacy to you
with salad, french fries and 3 dippingsauces**

fondue

classic 26.00

homemade cheesemix,
garlic, white wine, kirsch

maison 27.00

the spicy fashion to enjoy fondue like
the classic; but with pepperoncini

forester 28.00

same as classic but with mushrooms

optional we also serve you
fruits or vegetable, potatoes
as side dish per dish 5.00

potpourri

sausage-salad plain 13.50

garnished 19.50

french fries 19.50

sausage-cheese- plain 16.50

salad garnished 22.50

french fries 22.50

dessert

no dessert		9.50
little sweet surprise with coffee		
sabayon made with fruits of the forest		13.00
apple pie	small	8.50
with vanillasauce	large	12.50
icepalatschinken (crêpes)	small	9.00
filled with ice-cream	large	13.00
kaiserschmarrn	small	9.00
cut up and sugared pancake	large	13.00
with apple purée, cowberry		
vermicelles	small	8.00
	large	12.00
coupe maison	small	9.00
	large	13.00

vanilla-ice, caramelized pumpkin seeds
a niggel of pumpkin seeds oil, cream
let us surprise you, it tastes delicious