

Sommerhits Special

Smoked pork spare ribs	32.00
french fries°garlic dip°bouquet of salad	
Smoked pulled pork Burger	24.00
brioche-bun°pulled pork°cole slaw°french fries	
Chees Burger	26.00
brioche-bun°beef patties°cucumber°tomatoes° green salad°chees°french fries	
°with bacon	28.00
Caesar's salad	27.00
stripes of chicken°seasonal leave salad°bacon° croutons°parmesan chips	

Summer-Bowls

Rainbow	
salmon cooked in foil	36.00
blackberry°chickpeas°red cabbage°beluga lentil° beans°carrots°sesame°white peach	
vegetarian without salmon	26.00
funky chicken marinated	32.00
mangold°green salad°couscous°pepperoni°olives° sesame cucumber°filet of orange°pickled onions°walnut	
vegetarian without chicken	24.00

home-made dressing for your choiche:
french-°italien-°lemmon-dressing

summery created appetizers

home-made garlic bread	small	5.20
	big	9.90
cucumber cold bwols with graved salmon dill yogurt		13.00
tomatoesalad		10.00
onions°olive oil°balsamico cream		
tomatoe-mozzarella di buffalo		13.00
olive oil°balsamico cream		
cantaloupe°country ham		27.00
waterlemon fetasalad		21.00
produced from swiss cowmilk melon°feta°mint°salad		
beefsteak Tatar	small	28.00
toast°butter°garnished with salad		
	big	35.00
home-made salmontartar		30.00
toast°butter°garnished with salad		
served two ways tatar		33.00
beef-°salmontartar°toast°butter°seasonal salad		
roastbeef plate		32.00
tartar sauce°french fries°garnished with salad		

around the beef

false snails gratinated	small	23.00
cubed fillet of beef°		
home-made herb butter° baguette	big	34.00

skycraper of Allschwil		34.00
fillet of beef°veal scallops°on toasted bread°		
with crunchy bacon°fried egg°garnished with salad		

fillet of beef	ladie's cut 180gr	42.00
french fries°vegetable		
	men's cut 250gr	49.00

chateaubriand (order of 2 person and more)

fillet of beef	250 gr p.Pers.	56.00
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our chateaubriand we serve to you with 2 courses of different side dishes ; risotto°french fries°vegetable°sauce bernaise°
time of preperation about 30 minutes

meet-	pork	CH
declaration:	beef	Ireland, Australia
	veal	CH, EU
	chicken	France (free range)
	prawns	aquaculture vietnam
		without any additive
	perch	russia, estland wild

pasta and risotto

piccante	22.00
hot salami°zucchini°dried tomatoes°garlic° peperoncini°olive oil	
rustica	20.00
bacon°peperoncini°garlic°tomatoecream-sauce	
rustica with scampi	34.00
home-made ravioli	27.00
seasonal filling and sauce	
chickenbrest supreme marinated	32.00
limerisotto°grilled vegetable°balsamico cream	
giant pawns aglio°olio (garlic°oil)	36.00

our classics

cordon bleu

classic

ham°cheese

piccante

bacon°garlic°peperoncini°cheese

india

ham°indian curry°cheese

italian

country ham°mozzarella°parmesan°dried tomatoes°basil

Porc

small

27.00

large

33.00

Veal

small

39.00

large

47.00

schnitzel „Vienna Style“

veal°capers°anchovy°cranberries

side dish to your choice (see below)

small

36.00

large

43.00

schnitzel of porc breaded

side dish to your choice (see below)

small

22.00

large

25.00

Side-Dishes to your choice

french fries°orecchiette°risotto°grilled vegetable°

potatoe-cucumbersalad°new potatoes°salad

second side dish

6.50

all prices include VAT.

typical swiss

sausage-salad	plain	13.50
	garnished with salad	19.50
	french fries	19.50
sausage-cheese-salad	plain	16.50
	garnished with salad	22.50
	french fries	22.50
boiled beef-salad	plain	19.50
	garnished	24.50
	french fries	24.50
salad dish		29.50
	european perch in pastry with beer	
green salad as starter		8.00
mixed salad as starter		9.50
home-made dressing for your choiche:		
french-°italien-°lemmon-dressing		

For kid's

spaghetti napoli		12.00
schnippo		16.00
	schnitzel with french fries	
chicken nuggets		16.00
	with french fries	

**We are happy to give you detailed information
about possible allergens in each product!**