



APERITIF

CRÉMANT DE BOURGOGNE ROSÉ	DL 9.5
Pinot Noir, Gamay, Chardonnay Charles de Fère Burgund FRA	

WASSER FÜR WASSER	PER PERS. 5.—
Still or sparkling, all evening long.	

OYSTERS	PER PC. 4.5
from Marennes-Oléron in France Creuses Fines de Claires No. 2	
BEEF TATAR ON TOAST	PER PC. 6.5
FONDUE PRALINE	4.5
Wild lingonberry	

STARTERS

BEEF TATAR „HOLZEN“	24.— / 38.—
hand cut Roasted onion cream egg yolk	
QUICHE LORRAINE	18.—
Crème fraîche chiccorino Rosso kumquats	
VEGETARIAN CEASAR SALAD	15.—
Romaine lettuce parmesan cheese croutons	
ASPARGUS CREAM SOUP	16.—
Tatar of pearl barley and vegetables tarragon	
ASPARGUS PANNA COTTA	19.—
Asparagus salad herbs crunch	
BURRATA	21.—
Spinach dried tomatoes saffron apples	

DECLARATION	ALLERGIES
BEEF: Holzen, Nidwalden CHICKEN: Alpstein, Appenzell VEAL: Luma, Zurich PIKEPERCH: Valais	IF YOU WOULD LIKE TO KNOW MORE ABOUT ALLERGENS IN INDIVIDUAL PRODUCTS, DO NOT HESITATE TO ASK OUR STAFF. WE ARE HAPPY TO PROVIDE MORE INFORMATION.

LA GRANDE BOUFFE

ONE TABLE ONE MENU	MIN. 2 PERS. AND BY TABLE ONLY	PER PERS. 92.—
WE SERVE SOME COURSES		
Fresh-seasonal-straightforward.		

MAIN

LUMA VEAL INVOLTINI WITH ASPARAGUS FROM FLAACH	48.—
Potato muffin oven-carrots	
CRISPY ALPSTEIN CHICKEN	42.—
Bacon mayo cole slaw truffle fries	
POACHED PIKEPERCH FROM VALAIS	52.—
Saffron beurreblanc black rice vegetables	
ASPARGUS FROM FLAACH	38.—
Hollandaise sauce young potatoes herb salad	
HOMEMADE GNOCCHI	39.—
Feta cream olives red onions pistachios	

DESSERT

LEMONCAKE	13.—
Yoghurt ice cream rhubarb	
CRÈME BRÛLÉE	14.—
Apple ragout hazelnut glacé	
JELLY	8.—
Rhubarb	
CHEESEBOARD CHÄS CHÄLLER	18.—
Chutney fig mustard	
SORBET & ICE CREAM	5.—
homemade	
AFFOGATO	8.—
Vanilla ice cream & espresso	