

AUTUMN

MENU

STARTERS

SEASONAL SALAD

Pickled Red Cabbage, Pumpkin Shavings, Pumpkin Seeds | 15

LAMB'S LETTUCE SALAD

Egg, Bacon, Croutons | 17

POACHED EGG

Cauliflower Mousseline, Crispy Kale | 19

PUMPKIN SOUP

Chestnuts, orange foam | 15

REGIONAL BEEF STEAK TARTARE

Devilled Eggs, Toast | 24
with French Fries * | +5

VENISON CARPACCIO

Pears, Endives, Sbrinz Cheese Shavings, Hazelnuts | 24

CRANBERRY HOUSE CURED SALMON

Wasabi Mayonnaise, Herb Salad | 23



Vegan



Vegetarian



Lactose Free



Gluten Free



Dietary requirements

We are happy to cater for your individual dietary requirements and take your allergies into account.

Label „Fait Maison“

The dishes on this menu are prepared entirely on the premises using fresh produce and traditional ingredients, in accordance with the criteria of the 'Fait Maison' label, with the exception of those marked with an asterisk (*).

Regional Produce

We place great importance on ensuring that, wherever possible, our vegetables come from local farmers or suppliers in Switzerland.

Beef - CH | Veal - CH | Pork - CH
Mussels - NL | Salmon - SC
Venison, Roe Deer, Wild Boar - AUT
Pike-Perch - EE | Codfish - IS

Matured Cheese - Bouton d'Or, Mulhouse
Ice Cream - Dream of Ice, Allschwil
Bread - Bäckerei Jetzer, Ba

MAIN COURSE

VENISON ENTRECÔTE

Pepper Sauce, Potato Mousseline, Brussels Sprouts, Chestnuts, Apple | 42

ROE DEER SCHNITZEL

Cognac Cream Sauce, Spätzli, Red Cabbage, Chestnuts, Apple | 42

WILD BOAR SHOULDER

24 Hours Braised, Lingonberry Jus, Spätzli, Red Cabbage, Apple | 38

RISOTTO

Porcini Mushrooms, Burrata | 31

BRAISED CELERY

Basmati Rice, Pak Choi, Teriyaki Sauce | 28

MUSSELS MARINIÈRE

with French Fries * | 33

PIKE-PERCH FILLET

Beurre Blanc, Sauerkraut, Boiled Potatoes | 36

CODFISH

Pumpkin Risotto, Sage Butter, Figs | 38

REGIONAL BEEF STEAK TARTARE

Devilled Eggs, Toast | 36

with French Fries * | +5

CORDON BLEU

with Free-Range Pork, French Fries *, Seasonal Vegetables | 42

VEAL LIVER

Butter or Madeira Sauce, Arisdorf Potato Rösti, Seasonal Vegetables | 43

JENZER GIANT BRATWURST

Onion Sauce, Arisdorf Potato Rösti, Seasonal Vegetables | 32

DESSERTS

CHESTNUT VERMICELLI 🌱

Meringue, Vanilla Ice Cream | 15

STRUDEL

Apple, Quince, Cinnamon Sauce | 16

CHOCOLATE CREAM 🌱 🌱

Almond Brittle, Plums in Red Wine | 16

SORBET ARROSÉ 🌱 🌱

Pear Sorbet Drizzled with Liqueur or Sparkling Wine | 15

CHEESE SELECTION

Matured Cheese by Bouton d'Or, Fig Mustard, Walnuts | 15

SUSTAINABILITY

We are mindful of our responsibility towards society and the environment. We always strive to act in an economically, environmentally and socially responsible manner.

Our company's procurement policy reflects this approach.

Groupe-**oniro**

gastronomic inspirée

Safran-Zunft | Le Rhin Bleu | zur Mägd
Bistro Kunstmuseum | Restaurant Brauerei
Landgasthof Riehen | GO Catering



*Mit unserem Newsletter informieren
wir Sie gerne über das Angebot der ganzen
Groupe-Oniro.*