



SUMMER

Summer - The warm sun rays of summer let our hearts soar.
The never ending variety of fresh vegetables, the fragrance of fresh herbs,
delicious crisp salads awaken our senses.

These delicious gifts of nature inspire our creativity in the kitchen
to prepare dishes that delight the spirit and soul.

Fresh berries and juicy summer fruits give us inspiration
for refreshing desserts and cool summer drinks.

APERITIF AND SOUP

	Portion 1-2 pers.	
⚙ As aperitif or with a glass of wine		
- Delicious Salmon- or „Mostbröckli“-Canapées (or mixed)		6.80
- Olives, Parmesan pieces and smoked ham		7.50
	Starter	Main course
⚙ Fruity curry and lemongrass soup		
With passionfruit puree, if desired also served cold	9.—	12.—

SALADS AND MORE

	Starter	Main course
Summer Salad		
Battered fillets of perch with tartar sauce, served on a summer salad with a homemade french dressing	11.50	27.50
Summerhit		
Tender rolls of roast beef, filled with herb mayonnaise, roasted cashews and a herb sauce, colourful salad on the side in an exquisit berry dressing	12.50	
As a main course, served with various vegetable salads		29.50
⚙ Pitta-Bread		
Fresh middle eastern bread from our village bakery, filled with diced grilled chicken breast, eggs, tomatoes, cucumbers and salads with a homemade cocktail sauce		22.—



MAIN COURSES

Farmer-Burger

Spicy beef and veal burger with homemade BBO sauce, raclette cheese, fried onions and rocket in a crunchy Ciabatta bread from our village bakery

–served with various vegetable salads with berry dressing

27.—

–served with homemade country cuts

27.—

Latino-Burger (vegan)

Tasty vegetable burger made with peas, corn and peppers with homemade BBQ sauce, fried onions and rocket in a crunchy Ciabatta bread from our village bakery

–served with various vegetable salads with berry dressing

25.—

–served with homemade country cuts

25.—

Summer-Skewer

Spicy marinated beef skewer from the grill, homemade herb butter grill sauce, french fries and a small side salad

29.—

King prawns «Khao Pad»

Marinated and fried in lemon oil with rocket and roasted sesame, served with egg fried rice and colorful summer vegetables

33.—



DESSERTS

Summer-Création

Fluffy crepes filled with a refreshing lemon yogurtcream
marinated raspberries, garnished with peppermint 11.50

« Amandine tart »

A light almond and apricot tart, served with a scoop of sour cream ice cream and
whipped cream 11.50

Cherry-Dessert – a hit since years

Warmed Swiss cherries, sour cream Mascarpone, crunchy Amaretti crumble and
Stracciatella ice cream 10.50

REFRESHING SUMMER DRINKS

Summer - Cüpli

Summer in a glass: Sparkling Prosecco with peach liqueur and raspberries 9.50

«Lillet wild berry»

A pleasure for the eyes and taste buds, lillet blanc with wild berry tonic
peppermint and berries. –Unbeatably refreshing 10.50

«Ginger beer»

with a distinctive taste and pleasant kick 2.4 Vol.% 6.—

«Flauder Yolo» - a new creation from Goba

the classic combined with yuzu, a Japanese citrus fruit 3,3 dl bottle 4.90

Homemade lemonade

Sparkling, fresh and full of vitamin C! 3.0 dl 4.80
5.0 dl 7.50

Rose de Jamaica

Homemade hibiscus ice tea with freshly squeezed orange juice 3.0 dl 4.80
Refreshing, healthy and different! 5.0 dl 7.50

Frappuccino

A cool mixture of espresso, crushed ice, homemade ice cream and whipped cream
- with homemade vanilla ice cream and caramel topping 10.—
- with homemade chocolate ice cream and chocolate topping 10.—