



SWISS NATIONAL DAY CELEBRATION MENU

Buendner Gersten Suppe (\$16)

Barley, vegetable, and dried meat soup from the eastern mountain region of Switzerland

Zueri Gschnaetzlets with Potato Roesti (\$40)

Creamy veal & mushroom fricassee from the Zurich region (GF)

Alplermagronen with Apple Compôte (\$28)

Traditional Swiss alps pasta & potato bake

Surre Mogge mit Spaetzli (\$38)

Red wine marinated slow-cooked roast beef with egg & wholemeal dumplings

Toblerone Chocolate Mousse paired with Berry Compôte (GF) (\$16)

Öpfel Chüchli (\$16)

Apple Fritter with Vanilla Ice Cream (\$16)

(Beer battered fried apple rings with cinnamon sugar & buttermilk vanilla ice cream)

Käse Teller (\$18)

Selection of 3 imported Swiss cheeses served with crackers, dried fruit, & quince paste