

Starters

Soup of the Day

A large bowl of home made soup.

Mixed Salad with home made dressing

Mixed Leaf Salad with Almonds, Sesame seeds & Cranberries

Mixed leaf salad with Roasted Almonds, Toasted Sesame seeds & Cranberries.

Goats Cheese Salad

Mixed salad served with slices of honey topped goats cheese, garnished with walnuts & cherry tomatoes.

Deep-Fried Camembert & Cranberry Sauce

Served with Cranberry sauce & salad garnish

8.-

8.-

10.-

14.- 24.-

14.-

Main Dishes

Thai Red Vegetable Curry

A traditional Thai red vegetable curry,

Served with rice.

With Chicken breast.

With King Prawns.

Lamb Rogan Josh Curry

Tender pieces of lamb, cooked with tomatoes & peppers.

Finished with chopped tomatoes, coriander

Served with rice & Poppadom.

Chicken Madras Curry

Chicken breasts cooked in a madras almond sauce.

Served with rice & Poppadom.

With King Prawns.

Sweet Potato, Chickpeas & Lentil Korma Curry

A classic North Indian Korma curry with Sweet Potato, Chickpeas, coconut, almonds & lentils.

Served with rice & a poppadom

With Chicken breast.

With King Prawns.

Slow Cooked Red Wine Beef Stew

A rich red wine beef stew with onions & carrots

Served with Creamed Potatoes

Homemade Chicken & Mushroom Pie

Homemade Chicken & Mushroom Pie .

Served with Cream Potatoes & Seasonal Vegetables

Crispy Chicken Filets

Served with country fries, salad & a honey mustard dip.

27.-

29.-

31.-

30.-

29.-

31.-

27.-

29.-

31.-

30.-

29.-

28.-

BAR &
RESTAURANT

All prices are in CHF incl VAT - Alle Preise in CHF inkl MwSt

HERKUNFT FLEISCH:

Poulet aus der Schweiz/Brasilien.

Rindsfleisch & Schweinefleisch aus Schweiz. EU Fische aus Osts. FAO