



DINNER

BLAUE GANS

EAT & MEET

SPRING GREENS SALAD <i>with burrata & wood garlic</i>	16
WHIPPED MINISTRONE <i>with peas</i>	6
BRAISED ONION ON ONION CREME <i>with fiar's beard, cheese & polenta</i>	19
ALTERNATIVELY	
ENTRECOTE OF CHAROLAIS-BEEF <i>with oven vegetables & mushrooms</i>	32
CARROT CAKE "RÜBLI RADIKAL" <i>with carrot ice cream</i>	14

4 COURSES

with braised onion
52

4 COURSES

with entrecote
64

MOUNTAIN & VALLEY

CARPACCIO OF X.O. BEEF <i>with artichoke & lemon</i>	18
CLEAR BEEF BROTH <i>with semolina dumpling or goose liver dumpling</i>	6
ROASTED LAMB FROM THE TAUERN REGION <i>with potato ragout, bacon & flower sprouts</i>	28
ALTERNATIVELY	
ROASTED CHAR <i>with burdock root, pear & garden lovage</i>	27
CHOCOLATE CAKE "VALRHONA" <i>with pear & rum</i>	14

4 COURSES

with lamb
63

4 COURSES

with char
62

RIVER & LAKE

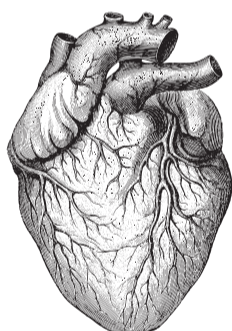
RAW MARINATED SALMON TROUT <i>with apple & fennel</i>	18
CAULIFLOWER SOUP <i>with pike grissini</i>	7
HOMEMADE CELERY RAVIOLI <i>with char caviar & celery stalks</i>	22
ALTERNATIVELY	
BLACK FEATHER CHICKEN <i>with puntarelle, crosne & elder berries</i>	27
SEMOLINA CREPES <i>with stewed plums & vanilla ice cream</i>	14

4 COURSES

with celery ravioli
58

4 COURSES

with chicken
63



ROASTED PIKE PERCH

WITH BRAISED ONION ON ONION CREME,
FIAR'S BEARD & POLENTA

28



Offal

CALF'S LIVER
"VENEZIANA"

or

GRILLED SWEETBREAD

with onions & mashed potatoes

24

EVENING TREAT

CHEESE SPECIALITIES

from the alpine region 15

HOMEMADE ICE CREAM & SORBETS

*vanilla ice, sour cream ice,
carrot ice, pear sorbet,
chocolate sorbet, plum sorbet*
per scoop..... 4

Classics

DEEP FRIED CHICKEN 21

or

„WIENER SCHNITZEL“
*with potato-field-salad
& cranberries*

24

BRAISED SHOULDER CUT OF BEEF

*with fried grated potatoes,
cream spinach, horseradish &
chives sauce*

25



Cover
3