



L I E C H T S T R O O S

DAILY MENU

35.–

Menu salad or menu soup

Main course

Dessert

29.–

VEGETARIAN MENU

30.–

Menu salad or menu soup

Vegetarian main course

Dessert

24.–

STARTER

Soup of the day (vegetarian)

6.–

Small green leaf salad (vegan)

6.–

Young leeks | beetroot dressing (vegan)

11.–

Tagliolini | black truffle

24.–

VEGETARIAN

Backed cauliflower

millet | beetroot cream (vegan)

27.–

FONDUE

From Maison Sterchi la Chaux de Fonds

200g Fondue

30.–

Fondue Menu

Mixed green salad | cold cuts

200g Fondue

48.–

CLASSICS

Meatloaf

seasonal vegetables | veal jus

29.–

Dry-aged mountain pork chop

seasonal vegetables | veal jus

38.–

Veal cordon bleu

Chaux d'Abel | beer pork ham

45.–

Entrecôte

seasonal vegetables | Café de Schänzli

49.–

Manzo Brasato

seasonal vegetables | veal jus

36.–

False Snails

36.–

All classics are served either with spaetzli or

Pommes Allumettes

DESSERT

Chocolat fondant with yogurt ice cream

14.–

Ice cream

Vanilla | chocolate | yogurt

raspberry yogurt | chestnut | mokka

5.–

Sorbet

Lemon | strawberry | quince

5.–

With cream

+ 1.50

With double cream

+ 3.50