LIECHTSTROOS

STARTER

Platter
Cold cuts from the butchery Crettaz and gruyère
from Maison Sterchi La Chaux-de-Fonds 28.–

Soup of the day (vegetarian) 11.–

Lamb's Lettuce 12.–
with egg 14.–
with egg and bacon 16.–

Rhyschänzli-salad served in the bowl (vegan) 14.–

Veal Bone Marrow
onion-chutney | roasted bread 13.–

Tagliolini | black truffle 24.–

Young leeks | beetroot dressing (vegan) 11.–

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
Pommes Allumettes, mascarpone-polenta, spätzli or mashed potatoes

VEGETARIAN

Backed cauliflower
millet | beetroot cream (vegan) 27.–

Tagliolini | black truffle 38.–

Beluga lentils | cream leek
fried potatoes | sour cream 26.–

FONDUE

From Maison Sterchi La Chaux de Fonds

200g Fondue 30.–

Fondue Menu 48.–
Mixed green salad | cold cuts
200g Fondue

DESSERT

Chocolat fondant with yogurt ice cream 14.–

Creme Brûlée 14.–

Meringues
with chestnut ice cream | double cream 16.–

Ice cream 5.–
Vanilla | chocolate | yogurt
raspberry yogurt | chestnut | mokka

Sorbet 5.–
Lemon | strawberry | quince

With cream + 1.50
With double cream + 3.50

Alle Preise in CHF und inkl. MwSt | Fleisch: Schweiz