



MENU

TIME TO ENJOY MENU „APRIL“

Amuse Bouche

Langnau veal tartare
Variation of Swiss asparagus
Pickled "smoke" egg yolk

Eggplant cream soup
Cumin | Lamb Köfte

Heimiswil pikeperch
Tempered "green" gazpacho
Lemon oil | Hazelnut Corn Galette | Sea asparagus

Two kinds of Langnau beef
Rhubarb jus | Cauliflower | Potato Foam

Cheese
Panforte | Chutney | Bread

"Lukewarm" chocolate brownie
Tonka Bean Ice cream | Rhubarb compote | Double cream

Friandises

Menu complete	110	wine accompaniment	42.50
Menu without fish and cheese	86	wine accompaniment	29.50

STARTER

Langnau veal tartare Variation of Swiss asparagus Pickled "smoke" egg yolk	24.50
Scottish St. James Smoked Salmon ² Horseradish Mousse Langnau Buckwheat Blinis	16.50
Homemade asparagus ravioli Lime Foam Morels Sage	24
Emmental Nut Salad Egg Bacon Bread Chips	15
Colourful Leaf Salad Seeds Parmesan Cracker	9.50
"Emmental" salad bacon bread potato chips Dressings: House dressing rhubarb vinaigrette	12.50
Homemade clear soup sherry	13.50
Eggplant cream soup Cumin Lamb Köfte	15.50
Asparagus cream soup Asparagus ragout Langnau Hours Egg	15.50

MEAT DISHES

Irish dry aged tomahawk steak Market vegetables Side dish of your choice Serves two or more. (preparation at least 20 min.) P	56 p.
Entrecôte of pasture-fed beef béarnaise market vegetables side dish of your choice	54
Two kinds of Langnau beef Rhubarb jus Cauliflower Potato Foam	54
Sliced veal Mushrooms mustard sauce Langnau organic hashbrowns	38
Cordon bleu Raw ham “stärne” cheese rhubarb chutney Market vegetables new potatoes	39

SIDE DISH:

French fries | Langnau organic hashbrowns | croquettes
homemade tagliarini | new potatoes | Hazelnut Corn Galette

FISH DISHES

Heimiswil pikeperch Tempered "green" gazpacho Lemon oil Hazelnut corn galette Sea asparagus	46
Schaukelbühl trout fillet Béarnaise gratinated swiss asparagus new potatoes	42

VEGI

Homemade asparagus ravioli Lime foam Morels Sage	38
Langnau hours egg Béarnaise Emmental leaf spinach Gorgonzola "Fregola Sarda"	34

VEGAN

Aubergine cordon bleu Asparagus cream cheese Market vegetables New potatoes	38
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SNACKS

Green leaf salad seed parmesan crackers		9.50
Emmental salad bacon strips bread crisps		12.50
Soup of the day (service recommends)		6.50
Chicken wings	per piece	2.50
Portion of french fries		8.50
Schnitzel bread „Michu“		15.50
Aperitif Plättli		26
breaded pork escalope french fries		26
Creamy pork escalope peach french fries		26
Farmer's Bratwurst onion sauce french fries		24.50
„Emmental“ burger brioche bun Remoulade curd sauce		17.50
with fries		22.50
Tarte flambée:	bacon onions	16.50
	smoked salmon onions capers	19.50
	onions olives peppers	15.50

DECLARATION

As far as possible, we source our products from the region.
The QR code will take you to our partners.



MEAT ORIGIN

Veal	Switzerland
Pork	Switzerland
Beef	Switzerland
Sausages	Switzerland
Chicken	Switzerland
Lamb	Switzerland

FISH ORIGIN

Trout, smoked trout	Schafelbühl, Emmental
Pikeperch	Heimiswil, Emmental
Smoked salmon	Scotland
Swiss salmon	Lostallo, Graubünden

ALLERGIES

The service team will be happy to inform you about ingredients in our dishes that on request from the waiter team.