

al

LANDGASTHOF

HALBINSEL AU

M E N U

MENU

ai

STARTERS

US BEEFTATAR & BAKED MARROW BONE	2 8
chives onions pickled cucumber dijon mustard potato straw	
TUNA TARTARE	2 4
flying mango tobiko wakame seaweed sesame coriander	
CHEF SALAT	1 8
ham egg onions iceberg lettuce tomato yoghurt dressing	
MIXED SALAD	1 4 . 5
raw vegetables homemade dressing	
CAESAR SALAT	1 6 . 5
croutons anchovy tomato parmesan	
with fried chicken stripes	2 4
with fried prawns	2 6
PEAR & RADISH CARPACCIO	1 5
lime oil Fleur de Sel strawberry wild herb salad	
BEEF CARPACCIO CIPRIANI	2 2
mayonnaise mustard lemon rocket salad parmesan	

SOUPS

CREAM OF CURRY SOUP	1 6 . 5
with prawns	
GAZPACHO ANDALUZ	1 2
olive oil Fleur de Sel	
PEA SOUP	1 7
truffled salmon tartare lime	

MENU

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MAIN

FLANK STEAK OF BEEF	5 8
Sous Vide miso kimchi shi take sweet potato and wasabi	
US BEEF FILET 200GRAMM	7 9
Sous Vide seasonal vegetables truffled mashed potatoes jus	
CORN POULARD BREAST	4 4
oven baked vegetables potato wedges sour cream dip	
TUNA STEAK	5 9
briefly fried cous cous mint cucumber lime coriander garden watercress	
SWISS SALMON	5 2
roasted on the skin potato sour cream cucumber bacon beurre blanc	
TAGLIATELLE SCAMPI	2 2 / 4 8
sweet peas cherry tomato garlic chilli saffron sauce	
ORECCHIETTE OX CHEEK	1 9 / 4 2
garlic parsley cherry tomato kefen jus	
SLICED VEAL "ZURICH STYLE"	4 9
veal mushrooms cream rösti	
BROCCOLI RAVIOLI	V 3 7
champagne sauce bimi cherry tomato	
NO SALMON BOWL	V 2 8
cous cous mint cucumber lime coriander avocado	

TAVOLATA noun, feminine [The]

The term means “**long table**” and describes a cordial **gathering** where friends and family sit down at an expansive table to share delicious **food**.

CHATEAU BRIAND

US Prime Beef Great Omaha | Sous Vide

400 Gramm 1 4 5

800 Gramm 2 7 0

TOMAHAWK

1 2 9

Dry Aged Irish | Sous Vide | aprox. 1,1 Kilogram

LOUP DE MER IN A SALT CRUST

daily price

TUNA

1 2 9

sashimi | soja-honey

briefly fried aprox. 500 gram

Service highlights

All dishes from our exquisite selection are served directly at the table, filleted or carved

The price **includes two sauces of your choice and a side dish.**

FILLERS

MASHED POTATOES WITH CHIVES AND SOUR CREAM 9

COUS COUS 9

TRUFFLED MASHED POTATOES 9

POTATO WEDGES 8

AU FRIES 8

SWEETPOTATO-WASABI 8

VEGETABLES

CREAM CUCUMBERS	8.5
bacon cream cheese savory herb	
MIXED SEASONAL VEGETABLES	7
OVEN VEGETABLES	7
BIMI	7
roasted	

SAUCES

JUS	9
BEURRE BLANC	8
CORIANDER VINAIGRETTE	5
BERNAISE SAUCE	9

INFORMATION

Dishes with the following symbol are **vegan**. **V**
 All **side dishes** are only available in combination with a **main component**.
 Our **staff** will be happy to inform you about ingredients in our **dishes**
 that may cause allergies or intolerances.
 All prices in CHF incl. VAT