

al

LANDGASTHOF

HALBINSEL AU

M E N U

# MENU

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## STARTERS

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MIXED GREEN SALAD	
Haus dressing	14.5
Haus dressing   Fried porcini mushrooms   Chanterelle	19
LAMB'S LETTUCE	19
Egg   Bacon   Cranberry dressing	
AUTUMN MUSHROOMS	22
Porcini mushrooms   Chanterelle   Flat-leaf parsley   Shallots	
BEETROOT CARPACCIO	17
Pear   Vanilla   Flamed goat cheese	
This dish is also available vegan.	
CARROT TATARE <b>V</b>	15
Mustard seeds   Herbal oil   Toasted bread	
BAKED BONE MARROW	17
Fleur de Sel   Lime   Toasted bread	
Preparation time 20 minutes	
CLASIC BEEF TATARE	23 / 35
Onions   Mustard   Paprika   Pickled vegetables   Brioche	
70 Grams / 140 Grams	

## SOUPS

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PUMPKIN CREAM SOUP	14
Roasted seeds   Styrian pumpkin seed oil	
HERB-RIESLING FOAM SOUP	16
Smoked hailbut   Parsley   Dill   Lemon	

# MENU

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## PASTA

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PAPPARDELLE WITH WILD BOAR	26 / 39
Wild boar ragout   Garlic   Parsley   Parmesan	
VITELLO RAVIOLI	27 / 40
Steamed cabbage   Jus   Tomato   Parmesan	
BROCCOLI-ALMOND RAVIOLI <b>V</b>	24 / 37
Champagne sauce   Bimi   Cherry tomatoes	

## MAIN COURSES

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DEER FLANKSTEAK	42
Apple- red cabbage   Spätzle   Lingonberry sauce	
« AU OX CHEEK »	44
Root vegetables   Potato- roasted shallot purée   red wine sauce	
ZURICH-STYLE SLICED MEAT	49
Veal   Rösti   Champignons   Cream sauce	
US FILET FROM GREATER OMAHA 200 GRAMS	72
Sous Vide   Winter vegetables   French Frites   Béarnaise sauce	
HALIBUT FILET	42
Young spinach   Potato-celeriac mash   Capers   Nut butter	
LOUP DE MER	48
Italian spinach   Salt lemon - Rice   Choron sauce	
PUMPKIN IN THREE VARIATIONS <b>V</b>	32
Braised   Pureed   Grilled   Wild herbs	



## TAVOLATA Noun, feminine [The]

The term means "**long table**" and describes a warm **gathering** where friends and family take their seats around the table to share delicious **food**.

VIENNESE SCHNITZEL 4 4  
Lingonberries | Lemon

1 / 2 DUNG SCRAPER 2 3  
Sage butter

WHOLE DUNG SCRAPER (SERVED PRE HALFED) 4 5  
Sage butter

A side dish is included in these dishes

VEGETARIAN GAME PLATE 2 9  
(Please select three side dishes)

## FOR 2 PEOPLE OR MORE

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LOUP DE MER IN SALT CRUST Daily price  
including two side dishes and a sauce.

CHATEAU BRIAND  
US Prime Beef Great Omaha | Sous Vide  
400 Grams 1 4 5  
including two side dishes and a sauce.

800 Grams 2 7 0  
including two side dishes and a sauce.

### Service-Highlight

We will carve and fillet your chosen dish at the table.  
Each dish includes two side dishes and a sauce of your choice.

## SIDE DISHES

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SALT-LEMON RICE 7

SPÄTZLI 8

POTATO-ROASTED SHALLOT PUREE 9

AU FRENCH FRIES 9

## VEGETABLES

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ROOT VEGETABLES	7
PUMPKIN	8
Braised	
APPLE-RED CABBAGE	9
ITALIAN SPINACH	9
Tomato   Garlic   Cream cheese   Parmesan	
Onions   Roasted pine nuts	
FRIED PORCINI MUSHROOMS & CHANTERELLE	12

## SAUCES

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CHORON	8
RED WINE JUS	8
CRANBERRY JUS	8
BÉRNAISE SAUCE	9

## INFORMATION

Dishes marked with the following symbol are **vegan**. **V**

All **side dishes** and **Tavolata** are only available with a dish from our **exquisite selection**.

Our **staff** will gladly provide information about ingredients in our **dishes** that may cause allergies or intolerances upon request.

All prices are in CHF, including VA-Tax.