

al

LANDGASTHOF

HALBINSEL AU

M E N U

MENU

ai

STARTERS

MIXED SALAD

House Dressing 14.5
Leaf lettuce | Carrots | Red cabbage | Radish
Pretzel croutons | Roasted seeds | Date balsamic

LAMB`S LETTUCE SALAD

Grapes | Croûtons | Egg | Elderflower blossom dressing 16.5

BEEF TARTARE

Sour cream | Fresh herbs | Pistachios | Chornichons 23 / 35
Crispy shallots | Toasted bread
70 g / 140 g

CARROT TARTARE **V**

Mustard seed | Herb oil | Crispy bread 15

BAKED BONE MARROW

Braised | Herb crumble | Fleur de Sel | Fennel seeds | Pink pepper 18
Toasted bread
Preparation time: 20 minutes

BÜNDNER PLATTER

Bündnerfleisch | Mostbröckli | Bündner cured ham 25
Schlossberger cheese | Cornichons | Butter | Bread

SOUPS

WHITE WINE SOUP **V**

Pear | Grape seed oil 14

PEA AND SPINACH SOUP

Cream | Pretzel croutons 15

MENU

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VEGETARIAN

TOMATO RISOTTO	3 2
Feta Broccoli Macadamia	
SAVOY CABBAGE V	3 6
Basmati Rice Black Quinoa Spring onions Purée Crispy shallots	
PUMPKIN RAVIOLI ALLA MANTOVANA V	2 7 / 3 9
Violet Potato Foam Pumpkin Seed Pesto Fried Parsley	
VEGAN STEAK V	5 4
Rösti Fries Vegetables Rosemary Sauce	

MAIN COURSES

ZÜRCHER GESCHNETZELTES	4 9
Veal Rösti Mushrooms Cream Sauce	
CORN-FED CHICKEN BREAST	3 7
Spätzli Leeks Mushrooms Cream Sauce	
PORK TENDERLOIN	4 6
Sage Bündner cured ham Risotto Leeks Jus	
LAMB LOIN	4 9
Risotto Sun-dried tomatoes Spring onions Rosemary jus	
SEETALER BEEF TENDERLOIN	7 2
Rösti Fries Bacon beans Jus	

FISH

ALPINE PIKEPERCH	4 8
Mashed Potatoes Spinach Cedar Nuts Tomatoes Cream Cheese Butter	
SWISS SALMON	4 9
Basmati Rice Black Quinoa Carrot Purée Beurre Blanc Herb Oil	

TAVOLATA

The term "Tavolata" means "long table" and describes a warm gathering where friends and family sit together at a large table to share delicious food.

FOR 2 OR MORE PERSONS

CHÂTEAU BRIAND

Beef from the Seetal region | Sous Vide

400 g

1 4 5

includes two side dishes and one sauce

800 g

2 7 0

includes four side dishes and two sauces

ENTRECÔTE DOUBLE

Beef from the Seetal region

500 g

1 2 9

includes two side dishes and one sauces

ALPINE PIKEPERCH IN SALT CRUST

Daily Price

includes two side dishes and one sauce

Service-Highlight

We carve and fillet your selected dish right at your table. Our Château Briand and Entrecôte Double are also flambéed tableside – for a truly special and memorable dining experience.

VEGETABLES

MARKET VEGETABLES **V**

7

SAUTÉED BROCCOLI **V**

7

ITALIAN SPINACH

9

Tomato | Cream Cheese | Cedar Nuts | Onions

BACON BEANS

8

SIDE DISHES

TOMATO RISOTTO	7
BASMATI RICE BLACK QUINOA V	6
RÖSTI FRIES V	9
SPÄTZLI	7
TRADITIONAL SWISS EGG NOODLES, SOFT AND SLIGHTLY CHEWY, OFTEN SERVED AS A SIDE DISH WITH MEATS, SAUCES OR VEGETABLES.	
AU FRIES V	9

SAUCES

SAUCE BÉARNAISE	8
MUSHROOM CREAM SAUCE	8
ROSEMARY JUS	8
BEURRE BLANC	8

INFORMATION

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

Our **side dishes** and **Tavolata** are gladly served in combination with a main dish from our menu. If you have any questions about allergens or intolerances, our staff is always available to assist you.

All prices in CHF, including VAT.