



GURTNER
GUTES MIT LIEBE GEMACHT

Lunch menu

KOHLRABI SOUP

croûtons

BEEF OLIVES

fried potatoes and winter vegetables

or

BAKED ZUCCHINI

goat cheese and gersotto

CARROT AND LIME CUBES

mocha ice cream

49.—

Lunch card

APERITIF BOARD

local dried meat and cheese specialties

or

VEGETARIAN APERITIF BOARD

zucchini, aubergine, marinated mushrooms, olive and tomato tapenade

24.—

SALAD BOWL

red fir-vinaigrette

14.—

BLACK SALSIFY CREAM SOUP

leek straw and hazelnut oil

14.— | 20.—

ORGANIC PORK RAGOUT FROM THE BÄCHTELEN FOUNDATION

tagliatelle and mixed vegetables

38.—

GURTNER'S HOMEMADE BEEF SAUSAGE

potato and savoy cabbage salad and garlic mayonnaise

26.— | fried egg + 3.—

MACARONI ALPINE STYLE

potato cubes and applesauce

26.— | fried bacon + 5.—

BAKED CELERY

stewed apple, buckwheat, walnut and kale

34.—

SWISS ZANDER SALTIMBOCCA

melted potatoes and two kinds of beetroot

38.— | 44.—

VEAL STRIPS

Butterrösti

35.— | 41.—

BEEF TENDERLOIN

potato gratin and vegetables

56.—

Dessert and cheese

SWEET RECOMMENDATION

8.—

SCHNOUSERLI

We are pleased to present our selection to you

4.— | 7.—

PEANUT DREAM

apple and cinnamon

17.—

GRAPEFRUIT DELIGHT

chocolate and vanilla

14.—

ICED COFFEE

10.50

MERINGUES

double cream from Gruyère

12.—

VERMICELLES

meringues

11.— | 14.—

WARM APPLE PIE

vanilla ice cream

12.—

GURTNER'S FAVOURITE CHEESE

selection from the showcase

16.—

ICE CREAM AND SORBET

chocolate, vanilla, stracciatella, strawberry, pistachio, mocha, raspberry, lemon

4.— per scoop | add whipped cream + 1.50

HOMEMADE GOURMET COOP

let yourself be surprised

4.— per scoop | add whipped cream + 1.50

Harmonious

«GURTNER'S MEDICINE» BAROLO CHINAT

a regional specialty from Piedmont

17 Vol. %

5 cl | 13.—

CIGARS

We are pleased to show you our selection