



GURTNER
GUTES MIT LIEBE GEMACHT

Evening menu

MARINATED LENTIL SALAD

jerusalem artichoke and cranberry vinaigrette

BLACK SALSIFY CREAM SOUP

leek straw and hazelnut oil

DUET FROM THE DUCK

mashed potatoes and red cabbage jus

PEANUT DREAM

apple and cinnamon

3 course 76.— | 4 course 89.—

MARINATED LENTIL SALAD

jerusalem artichoke and cranberry vinaigrette

BLACK SALSIFY CREAM SOUP

leek straw and hazelnut oil

BAKED CELERY

stewed apple, buckwheat, walnut and kale

PEANUT DREAM

apple and cinnamon

3 course 69.— | 4 course 77.—

Enjoy our menu with a wine pairing

31.—

Try a glass of wine from our large bottles

1dl 9.80

Vegetarian weekly recommendation

BAKED ZUCCHINI

goat cheese and gersotto

32.—

Evening card

APERITIF BOARD

local dried meat and cheese specialties

or

VEGETARIAN APERITIF BOARD

zucchini, aubergine, marinated mushroomsolive and tomato tapenade

24.—

SALAD BOWL

red fir-vinaigrette

14.—

MARINATED LENTIL SALAD

jerusalem artichoke and cranberry vinaigrette

15.— | dried venison + 3.—

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.—

DUET FROM THE DUCK

mashed potatoes and red cabbage jus

51.—

CHATEAUBRIAND

potato gratin and vegetables

71.— per person | for 2 people

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