



DINNERMENU RESTAURANT

(changes possible)

BEETROOT | RHUBARB | NASTURTIUM



PIKE-PERCH | PEAS | SALTED LEMONS



BROCCOLI | ETIVAZ | MEADOW HERBS



MEADOW LAMB | CELERY | WILD GARLIC



STONE BREAD | CHEESE BY ROLF BEELER



PEAR | CARAMEL | LEMON BALM



YOGURT | FERMENTED BLACKBERRIES | MERINGUE

YOGURT | BLACKBERRY | MERINGUE

CHF

MENU 4 COURSE INKL. AMUSE BOUCHE 137

MENU 5 COURSE INKL. AMUSE BOUCHE 157

MENU 6 COURSE INKL. AMUSE BOUCHE 173

MENU 7 COURSE INKL. AMUSE BOUCHE 185



MENU LOUNGE | ROSENSTÜBLI

(Wednesday & Thursday)

2 + 1-COURSE MENU

Krone salad | main course (meat, fish, vegetarian)

Cheese or dessert

104

KRONE-SALAD

Crunchy salad | vegetables | flowers

28

PLATE CHARCUTERIE

Swiss dried meat | cheese | olives

29

TATAR

beef tartare | horseradish | capers

39

BURGER

Swiss beef | Gruyère | Pommes Allumettes

42

DESSERT

Daily dessert according to offer

28



EXPERIENCE

Let yourself be surprised by the inspiring and culinary culinary arts of Ale Mordasini

All the variations are homemade and created with precision to create a wonder of taste. Experience the art of cooking at its best.



We obtain our raw products from selected quality suppliers in Switzerland. Declaration of origin for meat: We only use Swiss meat (exceptions noted). All prices are in CHF & include 7.7 % VAT. | 10.03.2023