



DINNERMENU RESTAURANT

(changes possible)

3 SNACKS



RADISH | GREEN PEPERONCINI | CHAR



BROCCOLI | WILD GARLIC | CANOLA



TROUT | ASPARAGUS | LEEK



POULARD | MORELS | WALNUTS



STONE BREAD | CHEESE BY ROLF BEELER



STICKY TOFFEE | RHABARBER | VANILLE



YOGURT | FERMENTED BLACKBERRIES | MERINGUE

	CHF
MENU 4 COURSE + SNACKS	137
MENU 5 COURSE + SNACKS	157
MENU 6 COURSE + SNACKS	173
MENU 7 COURSE + SNACKS	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. | 05.05.2023