## Side dishes

| Small Stechelferg plate (four cured meats and alp cheese) | $14 .--$ |
| :--- | :--- |
| Smoked trout filet with horse-radish sauce on a small salad | $16 .--$ |
| Soup of the day | $1.5 d l$ |

## Soups

| Soup of the day | $4.5 d l$ | 9.50 |
| :--- | :---: | :---: |
| Goulash soup (with meat and potato) | $4.5 d l$ | 11.50 |
| Tomato soup | $4.5 d l$ | 11.50 |
| Barley soup | $4.5 d l$ | 11.50 |
| (all soups are served with bread) |  |  |

## Salads

Green salad
6.-
Mixed salad ..... 9.-
Small greek salad ..... 9.-Greek salad (tomato, cucumber salad, slives and Feta cheese)Salad with tuna17.-Large mixed salad with tuna17.Large mixed salad with boiled egg

## House specialities

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Filet mignon
(Grade A beeffilet) homemade Café de Paris (herbsauce)
fries and vegetables
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Sirloin steak
(Grade A beef entrecôte)46.--
carved
homemade Café de Paris (herbsauce)
fries and mixed salad
```Veal cordon-6leu chef style48.--fries and vegetables
Veal escalopes with mushroom cream sauce ..... 44.--
noodles and mixed salad
Veal liver sauted in butter ..... 43.--
Rösti and green salad
Breaded veal(Wienerschnitzel) ..... 46.--
fries and vegetables
Sirloin steak with pepper sauce46.--(Grade A Entrecôte)fries and vegetables
Zurichstyle chipped veal ..... 44.--
noodles and mixed saladHorse-filet with pepper sauce45.--carvedcroquettes and vegetables
Main Menu
1 breaded pork escalope with fries and vegetables ..... 26.--
2 breaded pork escalope with fries and vegetables ..... 31.--
Pork escalope with mushroom cream sauce, noodles and green salad ..... 27.--
Breaded chicken-cordon-6leu with fries and vegetables ..... 26.--
Butterfried veal sausage with rösti (hash brown potato) and onion sauce ..... 18.--
Chicken wings with fries ..... 19.--
Chicken nuggets with fries ..... 18.--
with mixed salad ..... 19.--
with fries and mixed salad ..... 22.--
Mixed vegetables plate with fries and a fried egg ..... 24.--
Homemade hummus (chickpea puree) with fried falaffle balls24.50

\section*{Hamburgers}
\(\left.\begin{array}{lll}\text { * } & & \\ \text { Beef Gurger } & \text { with fries } \\ & \text { with mixed salad }\end{array}\right)\)
Fondues
Stechelberg Fondue (local alp cheese) ..... 29.--
Classic cheesefondue (mix of gruyère and vacherin) ..... 24.--
Herbfondue ..... 28.--
RöstiStecheโ6erg Rösti (with bacon, cheese and fried egg)26.--
Rösti with two fried eggs ..... 21.-
Rösti with melted cheese21.--
(all röstis are served with a green salad)
Spaghetti
napoliwith tomato sauce17.--
6olognaise
6olognaise with meat sauce ..... 19.--Gasil with homemade herbsauce19.--
Kids Menu (for 10 years ofd and under)
Spaghetti napoli ..... 7.50
6olognaise ..... 7.50
Porkescalope with noodles ..... 9.-
Breaded pork escalope with fries and carrots ..... 9.-
Chicken wings with fries ..... 8.50
Chicken nuggets with fries ..... 8.50
Beef burger with fries ..... 9.50
Wienerli/frankfurter with fries ..... 8.-
Small portion of fries ..... 5.50
Cold-plates
Stechelbergplate (four cured meats with shaved alp cheese) ..... 26.--
Farmer 6acon(120g) ..... 14.--
CheeseShaved aged afp cheese24.--
Portion of stechelberg cheese ..... 12.--

\section*{For the next time}
for two or more persons, reservations in advance are required.
flambéd and carved at the table

\section*{Beef-Filet entier}
mixed salad and vegetables

Side orders
French fries
Rösti coquettes
Croquettes
Rice
Noodles
Rösti
homemade sauce (2 choices)
Béarnaise sauce
Café de Paris herbsauce
Mushroom sauce
Pepper sauce

\section*{Tatar}
(Table side service)

\section*{BeefTatar}
mixed salad, toast and 6utter```

