



Starters

Small Mixed Salad with our house Dressing. And homemade bread	10.50
Ripe goats' cheese baked in a short bread tartelette with onion relish, wild cranberries, local bacon, and beetroot.	18.50
Samosas – 3 pieces (V) Indian style vegetable Samosas with homemade fruit chutney.	16.00
Marbacher Büffelmozzarella (V) Buffalo Mozzarella with sun dried tomatoes, seed & herb dressing, olives & balsamic glaze	18.00
Apero Pinsa – Herb-Garlic-Bread – nice to share Pinsa-base with homemade seed pesto, green olives and roasted pepper dip	21.00

Meat – Fish & vegetarian dishes

Pinsa Siciliana (V) Roasted pepper paste, blended cheeses, oregano, tomato, courgettes & olives. (add marbacher bacon + CHF 4.00)	27.50
Rib-Eye Steak from local beef, Char grilled  served with a South American style piquant salsa (Chimi Churri), seasonal vegetables & country fries or Rösti.	44.50
Salmon Steak Pasta Bowl Roasted with citrus pepper. Served over pasta, tossed with fresh spinach, sun dried tomatoes & homemade seed pesto and Lime. (Vegetarian Version CHF 26.00)	34.00
Buffalo-Liver from local Water Buffalo Sauteed with a Forest Mushroom & Whiskey-Sauce served with Bread dumplings.	35.00
Pork sausage created with our local butcher with herbs from our garden served with rösti, sauerkraut & quince- apricot-mustard.	28.50
100% Biosphere Beef Burger in a focaccia-bun, topped with smoked raclette cheese, bacon & caramelized onion marmalade. Served with a side of country fries & house-dip Vegetarian option also available» CHF 27.00	29.00

(Für Informationen zu Allergenen in den einzelnen Produkten können Sie sich gerne an uns wenden)

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Enjoy something sweet today

Chocolate-Brownie with Mint-Chocolate-Chip Ice Cream, Cream & Chocolate-Fudge-Sauce	13.00
Jamaican Sundae – Rum & Raisin Ice-Cream, Chocolate-Fudge Sauce, Banana-pieces, whipped cream and toasted coconut flakes	12.50
American-style cheesecake in a jar - fresh, fruity and tempting A layered dessert creation in a glass, inspired by NYC Cheesecake. With fine ladyfingers as a base, a forest berry compote, velvety mascarpone cream and crispy biscuit crumbles.	10.50
Berry Meringue Sundae – vanilla & strawberry ice cream, homemade berry-sauce, meringue crumbles & whipped cream.	12.50
Spiced Apple Pie , served with whipped cream and toasted almonds	11.50
Tipsy apricot - Apricots marinated in vodka and served with apricot sorbet.	9.50

Be creative with our Ice Creams & Toppings

Glacé & Sorbets – Igelati Premium Glacé	/ each Scoop
Schoggi; / Chocolate	Mokka / Mocca
Vanille; / Vanilla	Haselnuss; / Hazelnut
Erdbeere; / Strawberry	Minz-Schoggi; /
Rum & Rosine; / Rum & Raisin	Mint-Chocolate-Chip
Zwetschgensorbet / Plumsorbet	Aprikosensorbet / Apricotsorbet
	CHF 4.50

Toppings

Waldbeerensauce (Hausgemacht) / Wild-Berry-Sauce (Homemade)	1.50
Schoggi-Fudge-Sauce (warm serviert & hausgemacht) / warm Chocolate-Fudge-Sauce (Homemade)	1.50
Schlagrahm-Nidle / Whipped Cream	1.00
Mandelsplitter geröstet / Toasted almond splinters	1.50
Mini marshmallows oder / or M&M's	1.50
Meringue Bruchstücke / Meringue Crumbles	1.00

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