MEAL choose according to your preference



	KESTAUKAN
o you have an extra request?	Mo
	HER

Lettuce salad with pumpkin seeds and croutons 8.50	-Dressing		
Mixed salad with raw vegetables and lettuce 9.50	essing		
Lamb's lettuce with egg, bacon and croutons 13.00			
Soup of the day 7.50			
Boletus soup with croutons 9.50			
Pumpkin cream soup with it's oil and seeds 9.50			
Tatar of mushrooms on pumpkin puree, sour cream, seeds and toast 13.00			
Smoked venison ham with Appenzeller cheese, pickled pumpkin and salad boquet 18.50			
Smoked salmon with yoghurt-cucumber cream and toast 18.00			
Beef tatar with barbecue sauce, onions, pickles, butter and toast 18.50			
Big portion +11.00 CHF mild medium spicy	spicy		
VEGETARIAN			
VEGETARIAN Normal portion	Small portion		
Napkin dumplings with wild mushroom cream sauce 19.50	13.00		
Boletus cheese spaetzli with mountain cheese and chives 22.50	15.00		
Autumn vegetable plate with red cabbage, Brussels sprouts, 25.00	17.00		
mushroom ragout, buttered spaetzli, glazed chestnuts, white wine apple with crar	berries		
MAIN COURSES WITH SIDE DISHES TO CHOSE			
Venison pepper with game sauce and cranberry apple 26.50 with glazed chestnuts	18.00		
Sautéed venison medallions with plum and wild cream sauce 31.00			
Venison escalope with wild cream and cranberry sauce with glazed chestnuts and white wine pear 33.00			
Bratwurst from the Scheiwilers butchery with onion sauce 23.00			
Pork chop under the tree nut crust with pepper jus 26.50	17.50		
Veal cutlet Zurich style with mushroom cream sauce 39.00	26.00		
Poached rainbow trout fillet from Kundelfingerhof with a creamy lemon sauce 32.00	21.50		
Crunchy fried perch with homemade tartar sauce 27.50	18.00		
OUR CORDON BLEU IN OUR OWN BREADING "HOT, GOOD AND TASTY"			
M00's Cordon Bleu with Appenzell cheese and farmer ham	30.50		
Appenzell Cordon Bleu, Appenzell cheese and Mostbröckli	31.00		
Autumn Cordon bleu filled with fresh cheese and chestnuts and pickled pear	31.00		
Choose 2 side dishes to your main course			
French fries Sweet potato fries Glaced veg	getables		
Butter noodles Spaetzli Red cabba	ge/chestnuts		
Rösti Pumpkin risotto Pumpkin/b	russels sprouts		

Turn the page to discover more delicacies

MOO'S ESCALOPE PLATTER APART FROM 2 PEOPLE

Escalope platter of veal, with french fries, sweet p	chicken and pork potatoe crisps and vegetables 32.50 per person	
for 2 people	for 3 people for 4 people for 5 people for 6 people	
Choose how you want yo	ur escalopes	
breaded unb	readed	
DENOMINATION OF ORIGIN		
Pork	- Switzerland	
Beef	- Switzerland	
Veal	- Switzerland	
Chicken	- Switzerland	
Venison	- Austria/Czech republic	
Fish	- Switzerland	
Crunchy fried perch	- EU/Switzerland	
ALLERGENS		

For information on allergens in the individual dishes, please contact one of our employees. We will be happy to provide you with detailed information.

All prices are in CHF and include 7.7% VAT.