

## Beer Tapas & Snacks available until 11 p.m.

### Beer Tapas

Warm beer pretzel	CHF	2.10
Pretzel "Wölfli-style" with ham and cheese		6.50
Swiss type meat loaf (Fleischkäse)		6.50
<i>(taste's similar to Frankfurter's but is flat and much better!)</i>		
Home made meatball (Frikadelle)		6.50

### Snacks

Bavarian veal sausage (Weisswürste) with sweet mustard & pretzel		12.00
Merguez sausages with Harissa		12.00
Sausage salad / beer-sausage salad		15.00
French fries (i.e. chips) <i>served until 10 p.m.</i>		8.00
<b>Jubilee platter</b> (Ueli-beer sausage, smoked bacon, aspic made of wheat-beer and ham, lard, mountain cheese & pretzel)		28.00

### Soups and starters

* Pumpkin soup		11.00
Snails with Café de Paris butter (½ dozen)		14.00

### Salads

	<b>1/2 portion</b>	
Green salad		7.50
Mixed salad	6.00	9.50
Pakistani lentil salad with tiger prawns	11.00	18.00
Master Brewer salad (with roasted bacon, ham & sausage)	14.00	22.00
Salad with pan-fried liver slices	14.00	23.00

### Regional specialities

Roasted pork knuckle, Sauerkraut and roasted potatoes		32.00
* Sauerkraut with bacon, smoked porc, smoked sausage & roasted potatoes		28.00
Tripes in a spicy tomato sauce, with roasted potatoes		28.00
Sauted sliced beef liver "sour" with Rösti		28.00
Smoked Uelibeer sausage, Sauerkraut and roasted potatoes		24.00
Braised pork cheeks (very tender!) in a dark-beer sauce		26.00
* Venison medaillons on a honey-gin sauce, mushrooms, red cabbage salad		36.00
* Jugged wild boar, Spätzli, red cabbage, brussels sprouts		36.00

We serve Swiss meat from Jenzer-NATURA-Quality (if no other mention is made)

Provenance: Venison + Wild Boar = Switzerland Fish: Aquaculture Europe

## All other dishes available until 10 p.m.



### Traditional dishes (incl. one side dish)

	CHF	
Pork steak with herb butter		32.00
Sauted sliced veal liver		33.00
Veal escalope in bread crumbs (Wienerschnitzel)		37.00
Veal Cordon bleu		44.00
<i>(escalope filled with cheese and ham or roasted bacon)</i>		
Sliced veal in a cream an mushroom sauce (Zurich style)		42.00
Tatаре (beef) with toast and butter (no side dish)	80 gr	18.00
	160 gr	28.00
Bison Ribeye (220 gr) with spring onions & mushrooms		47.00
<i>(from the USA/Canada)</i>		

### Fish

* Sea bass (aquaculture) on a saflor-sauce		32.00
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### Side dishes

French fries, rösti (hash browns), rice, spaetzle, pommes allumettes or roasted potatoes

### Specials

Shahajahani chicken-curry with Patan Pilau (rice)		28.00
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### Vegetarian dishes

Gnocchi in parmesan and sambal-cream sauce		26.00
Vegetable-curry with Patan Pilau (rice)		26.00

### Cheese

Swiss mountain cheese		8.00
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### Desserts

Warm apple-strudel with vanilla ice cream		9.00
Uelibeer-Schnapps ice-cream (2 scopes)		9.00
Chocolate vulcano with vanilla ice cream		11.00
* Quince tiramisu		11.00
* Chestnut puree with sour cherries		11.00

\*) = new dishes

**If you have questions concerning our dishes with regards allergies, kindly ask our staff member**