

Beer Tapas & Snacks available until 11 p.m.

	CHF
Beer Tapas	
Warm beer pretzel	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
Jubilee platter (Ueli-beer sausage, smoked bacon, aspic made of wheat-beer and ham, lard, mountain cheese & pretzel)	28.00
 Soups and starters	
* Pumpkin cream soup	11.00
Snails with Café de Paris butter (1/2 dozen)	14.00
 Salads	
	1/2 portion
Green salad	7.50
Mixed salad	9.50
Pakistani lentil salad with tiger prawns	11.00 18.00
Brewer-master salad (with roasted bacon, ham, merguez, roasted potatoes, mushrooms and croûtons)	14.00 22.00
Salad with pan-fried liver slices	14.00 23.00
* Salad with pan-fried chanterelles	14.00 22.00
 Regional specialities	
Roasted pork knuckle with roasted potatoes	32.00
Tripes in a spicy tomato sauce, with potatoes	26.00
Sauted sliced beef liver "sour" with Rösti	28.00
Braised pork cheeks (very tender!) in a dark-beer sauce, spaetzle	28.00
Smoked Ueli-beer sausage with roasted potatoes and red cabbage salade	24.00
* Venison medaillons on a honey-gin sauce, mushrooms, spaetzle, red cabbage, brussels sprouts	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)

All other dishes available until 10 p.m.



	CHF
Traditional dishes (incl. one side dish)	
Pork steak with herb butter	28.00
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
Tatare (beef) with toast and butter (no side dish)	80 gr 16.00
	160 gr 26.00
Bison Ribeye (220 gr) with spring onions and musrooms	47.00
<i>(from the USA/Canada)</i>	
 Fish	
* Sea bass on a Salforsauce	32.00
 Side dishes	
French fries, rösti (hash browns), rice, spaetzle, pommes allumettes or roasted potatoes	
 Specials	
Shahajahani chicken-curry with Patan Pilau (rice)	26.00
 Vegetarian dishes	
Gnocchi in parmesan and sambal-cream sauce	24.00
Vegetable-curry with Patan Pilau (rice)	24.00
* Taglitatelle with chanterelles	26.00
 Cheese	
Mountain cheese (from Gähwil, Toggenburg)	8.00
 Desserts & cheese	
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
* Tiramisu with prunes	11.00

*) = new dishes