



Welcome to the

# APPRENTICE-RESTAURANT

2025

Our entire team consists of 22 dedicated young talents who will do everything in their power to prepare a special and unforgettable evening for you.

Whether at the reception, in service, in the kitchen  
or in housekeeping

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we are all in training and highly motivated to work for you!

Support us apprentices on our journey and enjoy a unique culinary experience.

**THANK YOU FOR DINING WITH US!**

# DRINKS

## MINERAL / SOFTDRINKS

Henniez (green / blue)	50 cl	7.60
	75 cl	10.50
Sinalco (Cola / Zero)	30 cl	6.40
Rivella (red / blue)	33 cl	6.40
Elmer Citro	33 cl	6.40
Nestea Lemon	33 cl	6.40
Redbull	25 cl	6.40

## BEERS IN BOTTLES

Erdinger Weissbier / Dunkel	50 cl	10.00
Singha (Thailand)	33 cl	9.10
Erdinger Weissbier alcoholfree	50 cl	10.00
Müller Bräu alcoholfree	33 cl	7.50

## COFFEE

Coffee / Coffee Hag		5.20
Espresso / Espresso Hag		5.20
Doubleshot Espresso		7.10
Milk Coffee		5.40
Cappuccino / Cappuccino Hag		5.90
Latte Macchiato		7.10

## TEE

in a glas	20 cl	5.40
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peppermint, fruit tea, organic pure rooibos, Earl Grey Premium, organic English Breakfast, Darjeeling Royal, English Select Ceylon, organic verbena, camomile, rosehip with hibiscus blossoms, "Jasmin" green tea, "Asia Superior" green tea, summer berries, lime blossom/ elderflower

We are happy to advise you if you have any allergens or intolerances.

Our prices are quoted in Swiss francs (CHF) and include 8.1% MWST

**PRAWN-FENNEL-CARPACCIO | 21.-**

orange broth, prawns cooked and thinly sliced,  
served with pickled fennel

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**MUSHROOM-CREAMSOUP | 14.-**

with pickled mushrooms, mushroom chips and "Belperknolle"

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**BEEF MEDAILLON | 58.-**

with purple mashed potatoes, purple carrots and jus

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**ORANGEMOUSSE | 14.-**

with crumble base and filling, served with orange-anise glaze, orange  
sauce, sweet-sour pickled orange fillets  
and hazlenut crumble

4-COURSE MENU 99.-

# MENU VEGAN & GLUTENFREE

## ROASTED VEGETABLE TRIO | 18.-

roasted courgette, broccoli and leek  
with broccoli crumble and tzatiki sorbet

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## TOMATO ESSENCE | 14.-

with kimchi-tomatoes

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## CAULIFLOWER STEAK | 36.-

with saffron risotto and yellow bell pepper pesto

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## MATCHA-PANNA-COTTA | 14.-

with green butter crumble and kiwi gel

4-COURSE MENU 79.-

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## SALMON-TATARE IN RED CABBAGE | 22.-

pickled salmon tataré with avocado and crème fraîche in red cabbage stock

## SWEET- SOUR PLUM SALAD | 18.-

pickled plums in a honey-herb vinaigrette, purple salad leaves with blueberry & vinegar dressing, served with caramelised walnuts and tofu marinated in soy sauce

## VITELLO TONNATO | 21.-

thinly sliced roast veal with tuna sauce, served with pickled red onions, red cress and finely sliced radish

## CORNSOUP | 14.-

flavoured with curry, served with pickled corn on the cob, popcorn and corn dumplings

## CELERY-SPINACH-SOUP | 14.-

with cottage cheese, caramelised pistachios and spinach paper, served with black pepper and chopped herbs

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# MAINS

## ZANDERFILLET | 39.-

with a butter crust, celeriac puree and asparagus,  
on a white wine sauce

## BRAISED VEAL CHEEK | 52.-

with red wine sauce, served with yellow peppers, creamy bramata and  
sautéed courgettes, with deep-fried sweet potato crisps

## HOMEMADE SPINACH GNOCCHI | 36.-

with pesto cream sauce and peas, served with deep-fried courgette crisps

## BLUEBERRY PARFAIT | 16.-

with dark roulade base, blackberry gel, chutney and dark chocolate  
crumble, served with purple sponge and caramelised pears

## DARK CHOCOLATE MOUSSE | 15.-

with salted caramel centre, dark roulade base, blackberry gel, chutney and  
dark chocolate crumble, served with purple sponge

## SORBET | 6.-

rhubarb, strawberry or raspberry

# DESSERTS

# KINDER

## SPRING ROLLS | 15.-

vegetarian, with sweet-chilli-sauce

## PASTA | 22.-

with tomatosauce and meatballs