

## Starter

Green Salad with House Dressing and Croutons	CHF 8.50
Mixed salad with house dressing and croutons	CHF 12.50
Caprese « Tomato Salad with Buffalo Mozzarella and homemade pesto	CHF 16.50
Home-smoked salmon on fennel and orange salad with wasabi cream	CHF 19.50
Water buffalo tartare served with toast and butter	small CHF 18.50 large CHF 27.50

## Soup

Apfel-Calvadossuppe	CHF 10.50
Spicy Curry Coconut Soup (Vegan)	CHF 10.50

Caesar salad with bacon cubes, croutons, parmesan shavings and Caesar dressing. CHF 17.50

Optionally with:

1. Chicken breast strips CHF 26.50
2. Gebratene Crevetten CHF 32,50
3. Flank steak strips CHF 37.50

### Vegetarian/Vegan

Red Wine Risotto with Gorgonzola and Mediterranean Vegetables CHF 19.50

Artichoke and Tomato Vegetable Sauce with Spring Onions and Basmati Rice (Vegan) CHF 20.50

Spicy lentil and vegetable ragout with spring rolls and lime yoghurt dip CHF 21.50

### Fish

Fried pike-perch fillet on Mediterranean vegetables with pesto and herb potatoes CHF 41.50

Grilled salmon prawn skewer on lentil and vegetable sauce and lime yoghurt dip CHF 39.50

# Gasthaus Marktplatz

presents:

## Château Briand Special

*From 2 people!*

*Enjoy a cozy evening.*

*Carved at the table and served in two courses.*

*Choose your own meat and side dishes*

Beef sentecôte 200 grams per person	CHF 44.50
Beef fillet 200 grams per person	CHF 49.50
Bison Entrecôte 200 grams per person	CHF 59.50

*(With Pommery mustard crust on request)*

*Ask the service staff for a suitable wine recommendation or take a  
look  
at the wine list yourself.*

En Guete

## Meat

All dishes are served with vegetables, choose a side dish of your choice:  
chips, hash browns, basmati rice, pasta and red wine risotto

Pork schnitzel breaded or plain CHF24.50

Involtini of pork stuffed with marinated arugula  
served with red wine risotto and vegetables CHF29.50

Chicken breasts wrapped in raw ham  
filled with goat's cheese and fig mustard CHF34.50

Appenzeller Cordon-Bleu filled  
with Appenzeller cheese and Mostbröckli CHF34.50

Grilled beef entrecôte with port wine shallots  
and glazed vegetables CHF39.50

Grilled beef fillet with chilli butter  
and glazed vegetables CHF44.50

With roasted duck liver CHF 56.50

## Dessert

Chocolate cake with liquid core  
and homemade vanilla ice cream CHF 12.50

Strawberry parfait with berry ragout CHF 10.50

Berry strudel with vanilla sauce  
and homemade yoghurt ice cream CHF 12.50

Tonka bean crème brûlée  
with homemade coconut ice cream CHF 12.50

Apricot sensor bet with vodka CHF 9.50

Children's cup CHF 9.50