

Menu

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 Burrata and wild garlic pesto	CHF 19.50
Homemade smoked salmon on wakame salad with wasabi cream	CHF 19.50
Water buffalo tartare served with toast and butter	small CHF 18.50
served with toast and butter	large CHF 27.50

Soup

Truffled Potato Soup	CHF 10.50
Cream of wild garlic soup	CHF 10.50

Vegetarian and vegan

Asparagus and wild garlic risotto with poached country egg CHF22.50
and hollandaise sauce

Artichoke and tomato ragout CHF20.50
with spring onions and basmati rice(Vegan)

Spicy lentil and vegetable ragout with spring rolls CHF20.50
and lime yoghurt dip

Fish

Fried pike-perch fillet on grilled green asparagus CHF39.50
with rosemary potatoes and saffron foam

Grilled pink fried salmon fillet CHF39.50
on spicy lentil vegetable sauce with lime yoghurt dip

Gasthaus Marktplatz

presents:

Château Briand Spezial

From 2 people! Enjoy a cozy evening. Carved at the table and served in two courses. Choose your meat and side dishes.

Beef entrecôte 200 grams per person CHF 44.50

Beef fillet 200 grams per person CHF 49.50

Bison Rib Steak 200 Gramm pro 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: French fries, hash browns, basmati rice, pasta and wild garlic or red wine risotto

Pork schnitzel breaded or plain CHF24.50

Chicken breasts wrapped in raw ham CHF32.50
filled with wild garlic cream cheese

Cordon Bleu stuffed with Appenzeller cheese, wild garlic CHF34.50
and Mostbröckli

Grilled beef entrecôte on red wine risotto CHF39.50
with marinated rocket and wild garlic butter

Beef fillet poached in red wine and herb broth CHF56.50
on truffle risotto and roasted duck liver(without duck liver)

CHF44.50

Dessert

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

Appenzeller Biberli parfait on plum compote CHF 10.50

Apple strudel with vanilla sauce
and homemade cinnamon ice cream CHF 12.50

Tonka bean crème brûlée
with homemade pistachio ice cream CHF 12.50

Apricot Sensor Bet with Vodka CHF 9.50

Children's cup CHF 9.50