

Menu

Starter:

<i>Green salad with house dressing and croutons</i>	CHF 8.50
<i>Mixed salad with house dressing and croutons</i>	CHF 12.50
<i>House-smoked salmon on mango summer salad with spring onions and wasabi cream</i>	CHF 18.50
<i>Water buffalo tartare gratinated with Café de Paris served with toast and butter</i>	
<i>small</i>	CHF 18.50
<i>large</i>	CHF 27.50

Soup:

<i>Beetroot soup</i>	CHF 10.50
<i>Lobster bisque refined with cognac and cream</i>	CHF 14.50

Caesar salad variations

*Freshly pulled Roman salad with Caesar dressing,
parmesan shavings, croutons and bacon slices*

<i>Caesar salad</i>	CHF 17.50
<i>Caesar salad with chicken breast strips</i>	CHF 24.50
<i>Caesar salad with house-smoked salmon</i>	CHF 26.50
<i>Caesar salad with fried shrimps</i>	CHF 26.50

Vegetarian and vegan:

<i>Vegetable lentil ragout with baked spring rolls (vegan)</i>	CHF 22.50
<i>Vegetable feta strudel with tomato sauce and pesto</i>	CHF 21.50
<i>Chili noodles with spicy mushroom cream sauce and vegetables</i>	CHF 21.50

Inn Marktplatz

presents:

Château Briand Special

From 2 people!

Enjoy a cozy evening.

Carved at the table and served in two courses.

Choose the side dishes and meat yourself.

Beef entrecôte 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 if desired)

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

En Goode

Fresh fish:

Fried cod fillet on cuttlefish noodles with Pommery mustard butter and Mediterranean vegetables	CHF 39.50
Shrimp salmon skewer with basmati rice with leaf spinach and saffron sauce	CHF 41.50
Fried zander fillet on artichoke and tomato vegetables with rosemary potatoes	CHF 39.50

Meat dishes:

All dishes are served with vegetables, choose a side dish of your choice:

French fries, hash brown croquettes, basmati rice, pasta, rosemary potatoes

Breaded or plain pork schnitzel	CHF 24.50
Chicken breast wrapped in raw ham stuffed with herb cream cheese	CHF 31.50
Grilled beef entrecôte with Pommery mustard butter	CHF 39.50
Veal slices in mushroom cognac cream sauce	CHF 41.50
Surf & Turf of beef fillet and fried shrimp on leaf spinach with lobster foam	CHF 46.50

Dessert:

Chocolate cakes with a liquid center and homemade vanilla ice cream	CHF 10.50
Berry strudel with mint sauce and homemade yoghurt ice cream	CHF 12.50
Mango-lemongrass crème brûlée and homemade coconut ice cream	CHF 12.50
Lemon sorbet with vodka	CHF 9.50
Children's cup	CHF 9.50

Insider tip for Dessert

Pineau de Charents 5cl CHF 9.50

Ugni Blanc, Colombar, Merlot, Cabernet Sauvignon

Charente (Cognac), France

History:

As is often the case with spirits, the Pineau des Charentes is the product of a happy coincidence. Legend has it that during the 1589 grape harvest, a winemaker accidentally poured grape must into a barrel that he thought was empty but actually contained brandy. The mixture was duly returned to the cellar for fermentation. A few years later, the barrel was recovered and found to contain the drink now associated with the Charente region.