

MENU

We cook with what the current season, the organic farms and producers in our area have to offer. The appreciation of agriculture, the producers and their products are a central element of our philosophy.

If you wish, we can serve you a selected wine or other exquisite drinks to accompany each course.

Apéro

Potato quiche
Sour cream 5

Beef tartare bread
Egg yolk | herbs 7

Starter

Summer salad
Croutons | herbs | seeds 14

Andalusian gazpacho
Summer vegetables | crème fraîche 16

Greek salad
Cucumbers | tomatoes | feta cheese 18

Ceviche of tench
Verjus | celery | verveine 21

Beef tartare from Uelihof
Egg yolk | pickles | herbs 26|38

Natural Cuisine in the Kulturhof

Our kitchen cooks a surprise menu with 6 courses. Regional, seasonal, organic, preserved and unique.

Available for two or more people,
only per table, price per person 92

Origin|Allergens

Clams: River Reuss
Vegetables: Lucerne

You can ask our staff about allergens. More information about our producers are in the information and drinks menu on the wooden board.

All Prices include the 8.1% value-added tax. Please do not hesitate to ask us about ingredients which might cause allergies or intolerances.

Main Course

Second Cut from Uelihof
Chimichurri | Bramata | vegetables 43

Reuss fish croquette
Tartar sauce | potato-cucumber salad 41

Ratatouille
Tomato sauce | potatoes | herbs 38

Homemade tagliatelle
White wine foam | marinated mushrooms 36

Dessert

Berry tartlet
Double cream | sorbet 14

Crème brûlée
Yogurt | caramel 12

Homemade ice cream and sorbet
Seasonal | scoop 5

Cheese plate
Pickled walnut | chutney 16

Affogato
Hay ice cream | espresso 8