






HOTEL | BRASSERIE

BRASSERIE - MENU







HOTEL | BRASSERIE

APPETISERS

	Green salad with our barracuda mix (apple, goji berries, physalis, pumpkin seeds, cashews) and French dressing		8.50
	Lamb's lettuce with pommery mustard-maple dressing, walnuts, pickled mushrooms and pears	small large	14 23.50
	with goat cheese		+2.50
	Swiss hay soup with beef shank ravioli and fried leek		13.50
	Home-smoked salmon and trout duo	small	20.50
	Salmon tatar and slices of trout	large	30.50
	Beef and water buffalo duo	small	20.50
	Beef carpaccio and water buffalo tatar	large	30.50
	Pintxos, Mezze and Tapas	3 kinds	13
	Enjoy our large selection	5 kinds	18

VEGETARIAN / VEGAN

	Porcini tortellacci with pear foam, spinach, diced apples and roasted walnuts	small large	23.50 28.50
	Ramen noodles with edamame, shiitake mushrooms, broccoli, cabbage, spinach, chilis, onions, ginger and garlic	small large	22.50 26.50
	Hazelnut spaetzli pan with pumpkin, Brussels sprouts, carrots, pink-peppered raclette cheese and marinated pak-choi	small large	23.50 28.50
	Pumpkin puree with curry, red cabbage, Brussels sprouts, autumn falafel and parsnip chips	small large	23.50 28.50



HOTEL | BRASSERIE

FISH

Salmon trout filet with curry sauce, sweet potatoes and kimchi 36.50

Fish & Chips small 26.50
Malt vinegar and tartar sauce large 31.50

Mussels & Fries small 22
with a white wine brew or creamy herbal sauce large 33

MEAT

Pork breast ribs 36.50
Yellow roasted cauliflower puree and red cabbage

Rib eye steak with port wine sauce, pumpkin risotto and Brussels sprouts 38.50

Club-sandwich „Barracuda“
Buttermilk chicken, apple chutney, lettuce, saffron raclette cheese, fried egg, aioli-mayonnaise and Swedish polar bread small 26.50
served with truffle-cheese fries large 31.50

WILD SPECIALS between 34 - 65
Our service staff will be happy to advise you!





HOTEL | BRASSERIE

FOR THE SMALL APPETITE

Pintxos, Mezze und Tapas	3 kinds	13
Enjoy our wide selection	5 kinds	18

SANDWICHES

	The Norwegian with house-smoked salmon, onions and capers	10.50
	The Italian with basil pesto, tomatoes and mozzarella	10.50
	The Spanish with rocket salad, cream cheese and chorizo	10.50
	The Vegan with coriander hummus, rocket salad and grilled aubergine	10.50

Allergies and intolerances

Our staff is happy to provide you with information about allergies and foods that can cause intolerances.

Food origin declaration

Beef: Switzerland / Water Buffalo: Switzerland / Chicken: Switzerland /
Pork: Switzerland / Chorizo: Switzerland / Salmon: Switzerland, Breeding (Lostallo GR) / Whitefish (crispy
fried fish): Switzerland, Breeding (Lake Lucerne or Lake Sempach) / Trout: Switzerland, Breeding
(Kundelfingerhof, TG) / Mussels: The Netherlands

Prices

Our prices are listed in Swiss francs and include VAT..










HOTEL | BRASSERIE

DESSERT - MENU



HOTEL | BRASSERIE

DESSERTS

	Banana waffles with chocolate sorbet and cider cream		11.50
	Barracuda ice coffee with kirsch	small large	8.50 12.50
	Lukewarm chocolate cake with an ice-cream scoop of your choice and Toblerone-Crumble (about 20 minutes' waiting time)		12.50
	Cheese platter with Jumi specialties served with fig apple mustard and fruit bread	3 kinds	15
	Homemade patisserie Enjoy our wide selection	from	5

OUR HOMEMADE ICE CREAM / SORBET

Ask for our ice cream menu

scoop 3.40

Allergies and intolerances

Our staff is happy to provide you with information about allergies and foods that can cause intolerances.

Prices

Our prices are listed in Swiss francs and include VAT.



Vegetarian



Vegan