

Beer Tapas & Snacks available until 11 p.m.

| Beer Tapas | CHF |
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| Warm beer pretzel | 2.10 |
| Pretzel "Wölfl-style" with ham and cheese | 6.50 |
| Swiss type meat loaf (Fleischkäse) | 6.50 |
| <i>(taste's similar to Frankfurter's but is flat and much better!)</i> | |
| Home made meatball (Frikadelle) | 6.50 |
| Snacks | |
| Bavarian veal sausage (Weisswürste) with sweet mustard & pretzel | 12.00 |
| Merguez sausages with Harissa | 12.00 |
| Sausage salad / beer-sausage salad | 15.00 |
| French fries (i.e. chips) <i>served until 10 p.m.</i> | 8.00 |
| Jubilee platter (Ueli-beer sausage, smoked bacon, aspic made of wheat-beer and ham, lard, mountain cheese & pretzel) | 28.00 |
| Soups and starters | |
| * Pumpkin cream soup | 11.00 |
| Snails with Café de Paris butter (½ dozen) | 14.00 |
| Salads 1/2 portion | |
| Green salad | 7.50 |
| Mixed salad | 9.50 |
| Pakistani lentil salad with tiger prawns | 11.00 18.00 |
| Brewer-master salad (with roasted bacon, ham, merguez, roasted potatoes, mushrooms and croûtons) | 14.00 22.00 |
| Salad with pan-fried liver slices | 14.00 23.00 |
| Regional specialities | |
| Roasted pork knuckle, Sauerkraut and roasted potatoes | 32.00 |
| * Sauerkraut with bacon, smoked porc, smoked sausage & roasted potatoes | 28.00 |
| Tripes in a spicy tomato sauce, with potatoes | 26.00 |
| Sautéed sliced beef liver "sour" with Rösti | 28.00 |
| Braised pork cheeks (very tender!) in a dark-beer sauce, spaetzle | 28.00 |
| Smoked Uelibeer sausage, Sauerkraut and roasted potatoes | 24.00 |
| Venison medallions on a honey-gin sauce, mushrooms, spaetzle, red cabbage, brussels sprouts | 36.00 |
| Jugged wild boar, Spätzli, red cabbage, brussels sprouts | 36.00 |

We serve Swiss meat from Jenzer-NATURA-Quality (if no other mention is made)

Origin: venison = Austria , wild boar = Switzerland, Sea bass = aquaculture Turkey

All other dishes available until 10 p.m.



| Traditional dishes (incl. one side dish) | CHF |
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| Pork steak (from the neck) with herb butter (220 gr) | 28.00 |
| Sautéed sliced veal liver | 33.00 |
| Veal escalope in bread crumbs (Wienerschnitzel) | 37.00 |
| Veal Cordon bleu | 44.00 |
| <i>(escalope filled with cheese and ham or roasted bacon)</i> | |
| Sliced veal in a cream an mushroom sauce (Zurich style) | 42.00 |
| Tatara (beef) with toast and butter (no side dish) | 80 gr 16.00 |
| | 160 gr 26.00 |
| Fish | |
| Sea bass on a Saflorsauce | 32.00 |
| Side dishes | |
| French fries, rösti (hash browns), rice, spaetzle, pommes allumettes or roasted potatoes | |
| Specials | |
| Shahajahani chicken-curry with Patan Pilau (rice) | 26.00 |
| Vegetarian dishes | |
| Gnocchi in parmesan and sambal-cream sauce | 24.00 |
| Vegetable-curry with Patan Pilau (rice) | 24.00 |
| Cheese | |
| Mountain cheese (from Gähwil, Toggenburg) | 8.00 |
| Desserts & cheese | |
| Warm apple-strudel with vanilla ice cream | 9.00 |
| Uelibeer-Schnapps ice-cream (2 scopes) | 9.00 |
| Chocolate vulcano with vanilla ice cream | 11.00 |
| * Chestnut puree with sour cherries | 11.00 |

*) = new dishes