

Bistro Menu Bar



Aperitif

Rote Wand Spritz EUR 16

Pontica Red Vermouth, Elderflower Syrup
 Lemonade, Soda, Rosemary

Champagne

Tarlant/Zero Dosage, Brut Nature 0,1 dl EUR 22

Tarlant Rosé/Zero Dosage, Brut Nature 0,1 dl EUR 26

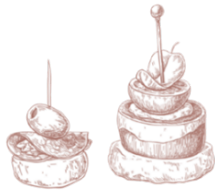
Savory

Game Paté
 Cranberries | Pickles
 Homemade Sourdough Bread
 EUR 30

Homemade Focaccia
 Three types of Biosing Salami | Mixed Pickles
 EUR 16

Beef Broth | Daily Topping
 EUR 16

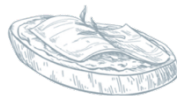
Cream of Pumpkin Soup
 EUR 18



Strammer Max
 Sourdough Bread | Bacon | Organic Egg
 EUR 21

Club Sandwich
 Roma Lettuce | Bacon | Chicken Breast | Organic Egg
 Cipriani Sauce
 EUR 21

Grilled Cheese Sandwich
 Mountain Cheese | Cheddar | Pickles | Cocktail Sauce
 EUR 21



Fusilli
 Salsiccia | Arugula | Tomato | Mozzarella
 EUR 28

Spelt Pasta
 Zuger Stolz | Cream | Black Pepper
 EUR 28

Sweet

Homemade Curd Cheese Strudel
 Vanilla Sauce
 EUR 16

Homemade Apple Strudel
 Whipped Cream
 EUR 16

Buttermilk Shredded Pancakes | Plum Roaster
 EUR 26

Rote Wand Iced Coffee
 EUR 14



Our philosophy: Sustainability & Regionality

Sustainability and regionality are at the heart of our kitchen. Around 85% of the ingredients we use come from the local area, supporting the local economy and reducing long transport distances. Organic products shape both our dishes and wine selection – offering authentic and natural taste experiences.

We treat food as a precious resource and handle it with great care: an innovative concept helps us minimize waste. Surpluses are either converted into energy, processed into valuable compost, or refined into new specialties like misos, soy sauces, or vinegars in our Culinary Lab. This way, we bring nature directly to your plate – responsibly and full of flavor.

Wine List

