

From the soup pot

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| Salsify celery soup with parsley pesto | CHF 12.50 |
| Beetroot apple soup with horseradish foam | CHF 12.50 |

Salads

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| Green salad with roasted pumpkin seeds, fresh herbs and croutons | CHF 11.50 |
| Corn salad with bacon, egg and croutons | CHF 16.50 |
| Green salad with baked camembert und grapes vinaigrette | CHF 16.00 |
| Mixed salad with roasted pumpkin seeds, fresh herbs and croutons | CHF 13.00 |

Starters

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| Tuna fillet in sesame coating with Asian white cabbage and pepperoni salad | CHF 23.00 |
| Spicy oxtail crispy rolls with baked cauliflower and apple-onion confit | CHF 22.50 |
| Beef tartare served with onions, capers, toast and butter | CHF 21.50 |
| Appetizers Variation Falkenburg (tuna fillet in sesame coating, spicy oxtail crispy rolls, beef tartare and corn salad with bacon, egg and croutons) | CHF 28.50 |

From the traditional Falkenburg kitchen

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| Homemade Veal - meatloaf on red wine jus served with cabagge -mashed potatoes and vegetables | CHF 31.50 |
| Veal cheeks in merlot jus braised served with polenta and vegetables | CHF 43.50 |
| Chicken Cordon - bleu „Appenzeller Style“ (filled with dried beef ham and Appenzeller chees) with french fries | CHF 32.00 |
| Veal pieces on green Thai curry sauce (spicy) with Himalayan rice and fried coconut bananas | CHF 38.00 |

From the creative kitchen

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| Fillet of lamb with nut-mustard crust with parsnip, carrots and rosemary potatoes | CHF 44.50 |
| Pork fillet medallion With herb risotto, bacon beans and Irish whiskey cream sauce | CHF 39.50 |
| Roasted beef fillet « Surf and Turf » with sage tagliatelle and spinach | CHF 58.50 |
| Chicken breast filled with spinach with forest mushroom polenta and carrot ginger vegetables | CHF 34.50 |
| Fried veal steak with tagliatelles, vegetables and morel cream sauce | CHF 56.00 |

From the sea

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| Fride tiger prawns in tempura batter “Asia Style” served with glass noodles, vegetables and sweet and sour sauce | CHF 44.00 |
| Fried tuna fillet served with herb risotto, carrot ginger vegetables and wasabi sauce | CHF 46.50 |

Winter Hit

for 2 persons / orders until 20.00 clock / **à discretion**

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| Chicken Chinoise "Classic Style" (with chicken bouillon) | CHF 39.50 |
| Chicken Chinoise "Asian Style" (with chicken bouillon, lemongrass, peperoncinis, Asian vegetables and soy sauce) | CHF 41.50 |
| Four kinds of Chinoise "Classic Style" (with beef bouillon) | CHF 54.50 |
| Four kinds of Chinoise "Asian Style" (with chicken bouillon, lemongrass, peperoncinis, Asian vegetables and soy sauce) | CHF 56.50 |

to all Chinoise variations we serve :

- **Creamed spinach**
- **French fries or rice**
- **Chilli-, Curry- and garlic sauce**

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| Chicken: | Switzerland |
| Veal and Pork: | Switzerland |
| Beef: | Switzerland / South America |

Vegetarian dishes

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| Mushroom polenta with baked cauliflower and spinach leaves | CHF 29.50 |
| Lentil Vegetable Pan (Vegan) with potato wedges | CHF 28.50 |
| Vegetables on green Thai curry sauce (spicy) served with Himalayan rice and fried coconut bananas (contains traces of crustaceans) | CHF 29.50 |

Drooling big salads

also available with mixed salad (price + 3.-CHF)

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| - with Chicken strips and Chilli sauce | CHF 26.00 |
| - Chicken Cordon - bleu „Appenzeller Style“ | CHF 31.00 |
| - with tiger prawns | CHF 39.00 |

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| Chicken: | Switzerland/Frifag |
| Veal: | Switzerland |
| Lamb: | New Zealand/ Australia |
| Pork: | Switzerland |
| Beef: | Switzerland/Australia/Brazil/Paraguay/Uruguay |
| Tiger Prawn: | Vietnam |
| Thuna: | Philippines |

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| Tap water service: | 3 dl | CHF 2.00 |
| | 5 dl | CHF 3.00 |

All prices are in Swiss Francs including 7.7 % VAT