



# ENTRECÔTE FÉDÉRALE

*Entre Connaisseurs*

## MENU

<b>CORDON BLEU «FÉDÉRALE»</b>	42.50	<b>ESCALOPE OF VEAL VIENNESE STYLE</b>	42.50
Veal, premium Gruyère cheese with JUMI salted boiled beef, Home made french fries, Farmer's salad with walnuts		Home made french fries, Farmer's salad with walnuts	
<b>CARPACCIO DI MANZO</b>	23.50/33.50	<b>GRILLED VEAL STEAK</b>	42.50
Beef-Carpaccio with lemon juice, Rucola, olive oil and parmesan cheese		with risotto, Rucola and lemon, Farmer's salad with walnuts	
<b>STEAK TARTARE «FÉDÉRALE»</b>	25.50/35.50	<b>PERCH FILLETS MEUNIÈRE STYLE</b>	42.50
Normal, medium, spicy with Cognac, Whisky or Calvados		Home made french fries, Farmer's salad with walnuts	
<b>STEAK SIRLOIN CAFÉ DE PARIS</b>	<b>140g</b> 36.50 <b>200g</b> 42.50 <b>250g</b> 49.50	<b>FRIED PERCH FILLETS SAUCE TARTARE</b>	42.50
Home made french fries, Farmer's salad with walnuts		Home made french fries, Farmer's salad with walnuts	
<i>Natura Beef</i>		<b>SAISONAL VEGETARIAN MENU</b>	32.50
We obtain our meat exclusively from within Switzerland. The entrecôte is from certified «Natura Beef» production; we vouch for its origin and quality.		and Farmer's salad with walnuts	
		<b>FRESH PASTA WITH FARMER'S SALAT</b>	29.50
		Only at lunch time from Monday until Friday	

Dear guests,

if you have any questions regarding allergies please speak to a member of staff, who will be happy to help you.

✘ Cordon bleu and escalope of veal Viennese style are also available gluten-free!

Our «ANGARA WILDFANG MSC» perch filets come from the largest freshwater reservoir on earth, Lake Baikal. Sustainable enjoyment – from nature-conserving fisheries to us on the plate.

## DESSERT

<b>PANNA COTTA</b> with hot berries	12.50	<b>PANCAKE SOUFLÉE</b> from 2 pers., «nature» with cognac/grand marnier	13.50 15.50
<b>HOT APPLE CAKE</b> approx. 15 min. with vanilla ice	13.50 16.50	<b>LEMON CAKE</b>	10.50
<b>OEUF AU LAIT CARAMELISÉ</b>	9.50	<b>CHEESE PLATTER</b> small portion	18.50 13.50
<b>CHOCOLATE MOUSSE</b> with cream from Gruyère	12.50 13.50	<b>IRISH COFFEE</b>	10.50
<b>CRÈME BRULÉE (CATALANE)</b>	12.50	<b>FÉDÉRAL COFFEE</b>	10.50
<b>SGROPPINO</b> mango sorbet, vodka & prosecco	11.50	<b>GIOLITO – THE EXCLUSIVE ITALIAN ICE CREAM</b> vanilla, chocolate, stracciatella, forest fruit yoghurt, pistachio, lemon sorbet, blueberry sorbet, mango sorbet	
<b>BAILEYS CUP</b> baileys ice cream with baileys	12.50	cup with 1 scoop	4.50
<b>LEMON SORBET</b> with vodka	12.50	cup with 2 scoop	7.50
<b>PLUM SORBET</b> with old plum	12.50	cup with 3 scoop	10.50
		surcharge for cream	1.–

## CHILDREN

Dear parents, please ask for our «Children's menu»!

Hot meals available from 11am to 11pm, monday till sunday

All Prices in CHF, incl. VAT.



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*Entre nous*

True connoisseurs are not elitist.  
They simply place pleasure above all else.

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