

HASENBURG

Menu Hasenburg

Chestnut cream soup with Sbrinz cheese and cinnamon

Braised round mock beef in a port wine sauce

Celery mashed potatoes, carrots from the oven

Hasenburg dessert

Crème brûlée with chocolate, chestnut panna cotta, mango yoghurt ice cream

3 course menu 60.00

Appetizers

Field salad with bacon, egg, croutons and date tomatoes	16.50
Mixed lettuce Homemade Italian or French dressing	11.50
Bowl of home-smoked salmon Avocado, cucumber, tomato and quinoa with lemony yogurt-dill dressing	18.50
Bowl with feta cheese Avocado, cucumber, tomato and quinoa with lemony yogurt-dill dressing	16.50
Bowl with Iberico (SP) pork cheeks With avocado, cucumber tomatoes and beluga lentils to balsamic honey dressing	18.50
Prosciutto Grand Cru Helvetica 18 with cheese shavings	18.50
Chestnut cream soup with Sbrinz cheese and cinnamon	12.50

„Bündnerplättli“

A variety of different air dried & cured meat slices & Swiss mountain cheese	27.00
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Classic „Hasenburg“ Dishes with Rösti

Swiss mountain cheese Rösti	24.00
Wild mushrooms or ham to Swiss mountain cheese Rösti	+3.50
Add a pan fried egg to Rösti; per egg	+2.00
Swiss mountain cheese Rösti topped with Prosciutto Grand Cru Helvetica 18	28.50
The ham is rubbed with rock salt and noble spices and pipened and dried for 18 months in the traditional way in the Ticino air	
Swiss mountain cheese rösti topped medaillon of beef tenderloin	41.00
crispy bacon and fried egg	
Panfried strips of beef liver served with Rösti	25.50
Panfried strips of veal liver served with Rösti	34.00
Panfried sliced veal strips in a mushroom cream sauce, served with Rösti	35.00
Grilled St. Galler Olma sausage. Served with onion sauce and Rösti	25.00

Main Courses

Homemade pappardelle with mixed mushrooms and cream	26.00
Pumpkin risotto with winter vegetables from the oven	27.00
Salsify risotto with Scottish salmon fillet	36.00
Pine nuts and dried tomatoes	
Chicken breast Surprême with balsamic honey sauce	36.00
Roastet potatoes, winter vegetables from the oven	
Braised round mock beef in a port wine sauce	37.00
Celery mashed potatoes, carrots from the oven	

All meat, meat products, poultry products incl. Eggs are from Switzerland. Exceptions are indicated. Our staff will be pleased to inform you about ingredients in our dishes that may trigger allergies or intolerances.

We accept the following cards: Visa, Master, Maestro and Postcard.

For card payments of less than sFr.20.00 we charge a fee of sFr.2.00. All prices in Swiss fr. Incl. 7.7% MwSt.