

# CHAROLAIS



## *Soups*

- Spicy goulash soup 9.50
- Black salsify soup with ravioli 9.00
- Parsnip soup with praline 7.50
- Consommé with mini liver dumplings 8.50
- Tomato soup with puff pastry sticks 6.00

## *Appetizers*

- Tongue salad 12.50
- Carpaccio with rocket and parmesan shavings 24.00
- Beef Tartar 18.00
- Field salad on a nut dressing and chunks of beef 18.00
- Lentil salad served with mini meatballs 14.50
- Sausage in glass served with baguette 9.50

## *Pasta*

- Ravioli in sage butter 29.00
- Meat filled pasta squares with gravy 25.00
- Stuffed pasty 27.00
- Broad noodles served with spinach 29.00
- Lasagna 24.00
- Spaghetti Bolognese 20.00

## *Main Courses*

- Entrecôte in pepper cream sauce with risotto balls and savoy cabbage 59.00
- Ribeye with herb butter, Rösti rondelles and red cabbage 49.00
- Fried esalope a jus served with vegetale rice 45.00
- Beef Stroganoff served with Swiss pasta 52.00
- Burger with potato wedges 22.00
- Liver with hash browns 24.00
- Cutlet served with wild garlic noodles 28.00
- Ragout served with mashed potatoes 25.00
- Boiled beef Bavarian style 22.00
- Sliced beef in a cream of mushroom sauce and polenta 36.00
- Pot roast served with potato gratin and Brussels sprouts 27.00