

Starters Seasonal

Roasted Vegetable Consommé

beans wan tan | tarragon

13

Beetroot Flan

pickled radish | sprouts

14

Calamaretti

red onion | dill | puff pastry

15

Boiled Meat

beef broth | root vegetable | horseradish mousse

12



Classics

Chèvre Chaud

bacon | port wine

14

Mixed Leaf Salad

herb croûton | house dressing

9

Mains Seasonal

Lamb Blanquette

baked carrot | red chicory | herbs

33

Veal Rib Eye

croquette | white cabbage | caraway seed

41

Fish Of The Day (whole fish)

potato pancake | baked leek | lime

39

Polenta

gorgonzola cheese | poached egg | portulak

26



Classics

Malfatti

parsnip purée | season vegetables | almond

27

Organic Veal Liver

rösti | apple | jus

29

Limmathof- Special

Whole Artichoke
vegetable mash | dijon sauce



24

D e s s e r t

Date Cake
dehydrated tomato | yoghurt icecream

13

White Chocolate Tartelette
pineapple | coriander | honey jelly

15

Moelleux au Chocolat
ginger bread icecream | maple sirup biscuits

12

Vacherin Fribourgeois AOC
celery | hazelnut



11

Café Gourmand
coffee or espresso | dessert variation

10