



lunch

## Lunch Restaurant Stoffel

from 12 to 17h

### Salad

Mixed leaf salad 12

### Soup

Barley soup (A, G, L) 14

Hay soup 12

### Cold platter

With dried meats and cheese 28

### Salsiz

Bio-Salsiz typically regional seasoned sausage similar to salami (porc) 16

### Homemade pasta

Bazzanese (ACG) 24  
 with dried beef cold cuts from Ticino, peppers, chillies, garlic  
**gluten-free option available**

Bolognese (ACG) 24  
 with beef mince  
**gluten-free option available**

Italia (ACG) 24  
 with cherry tomatoes, Mozzarella cheese, rocket salad, pine kernels  
**gluten-free option available**

## Burger

Pulled Wagyu beef *   Rösti (ACG) marinated in Barbecue sauce   coleslaw <b>choice of truffle mayonnaise or Chimichurri</b>	32
Beyond Burger <b>vegetarian</b>   Rösti (AG) Matcha bun   Pecorino cheese   avocado cream   green tomato   rocket	28

\* The Wagyu beef breed was originally bred in Japan only. Our Wagyu beef is from Swiss cows from an especially animal-friendly stabling (BTS label). A high percentage of muscle tissue of these animals is fat. The characteristics are its even and delicate marbling which gives the meat intense flavour and extraordinary tenderness.

## Venison

Homemade venison stew   Red cabbage Chestnuts   Spätzli (ACG) <b>Swiss specialty, side dish made from flour and eggs</b>	32
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## Sweets

Chestnut puree   Meringues   Cream	12
Plum parfait   Plum compote   Crumble	13
Birchermuesli (AGH) <b>mix of wholesome cereals, nuts and fresh fruit</b>	9
Homemade fruit tarts (ACGH)	7
Homemade ice cream	per scoop 4

### Various flavours

A: gluten-containing cereal | C: eggs  
G: milk (lactose) | H: nuts | L: salleriac

Country of origin of meat: Switzerland.

Organically produced products and from especially animal-friendly stabling (BTS label)