

Spring Delights

| Seasonal starters | | CHF |
|---|-----------------------|-----|
| Lamb's lettuce - Minced egg - Bacon - Croutons | Switzerland | 17 |
| Home-smoked salmon fillet coated with herbs, rose pepper and lemon • Celery • Essence of rhubarb, celery and apple refined with lemon verbena | Scottland Farming | 24 |
| Tartare of dried tomato and pepper - Crostini - Roasted pine nuts - Homemade cream cheese made from our local milk | | 19 |
| White asparagus - Radish and herb vinaigrette - Homemade mayonnaise | | 22 |
| Asparagus cream soup • Wild garlic • Crayfish • Coconut chips | Denmark Wild catch | 19 |
| Classic Ochsen starters | | |
| Garden salad • Roasted hazelnuts • Baked rhubarb • Cherry tomatoes • Rhubarb and basil dressing French or balsamic dressing available upon request. | | 14 |
| Trilogy of our meat delicacies • Small salad bouquet • Crostini Veal tartare • Lemon zest • Olive oil Pork tartare called «Zwiebelmett» Beef tartare • Shallots • Cucumbers • Chive • Capers | Switzerland | 25 |
| Clear ox tail soup • Cognac and Sherry • Ox tail dices • Vegetable dices • Crispy puff pastry | Switzerland | 17 |

Prices including VAT

Family tradition since 1923



| Seasonal main courses | sm | CHF all / whole Portion |
|--|---------------------------------|----------------------------|
| Regional veal steak • Morel cream sauce • Seasonal vegetables • Ochsen Spätzli | Switzerland | 45 / 49 |
| Glazed shouldertip of regional whole milk-fed veal • Wild garlic cream sauce • Seasonal vegetables • New potatoes | Switzerland | 39 / 43 |
| Breast of free-range duck • Orange sauce • Mashed sweet potatoes • Baby broccoli • Ochsen Spätzli | Switzerland | 45 |
| White asparagus - Radish and herb vinaigrette - Homemade mayonnaise - New potatoes On request served with Jenzers Burgundy ham and Jenzers raw ham | Switzerland | 39 8 |
| Butchers Cut | | |
| Sliced, medium-roasted flat iron steak from regional free-range beef • Chimichurri • Buckwheat with herbs • Raw marinated rhubarb • Seasonal vegetables | Switzerland | 41 / 45 |
| Fish | | |
| Fried perch fillets «Valperca» • Chimichurri • Buckwheat with herbs • Raw marinated rhubarb • Seasonal vegetables | Swiss farming in mountain water | 42 / 46 |
| Vegetarian Spinach gnocchi • White portwine cream sauce • Fried mushrooms • Baked ricotta • Roasted pine nuts | | 36 |
| The most popular Ochsen classics | | |
| Porc Cordon Bleu «Ox style» • Jumi's Schlossberger cheese • Ham Belgian fries • Seasonal vegetables | Switzerland | 41 / 45 |
| Sliced veal liver • Rösti • Apple • Calvados | Switzerland | 41 / 45 |
| Beef tartare • Various spices • Herbs • Toast • Butter Prepared to your taste | Switzerland | 43 / 47 |
| Escalope Viennese «Ox style» • Mountain cranberry compote • Seasonal vegetables Belgian fries baked in beef fat | Switzerland | 44 / 48 |
| Beef entrecôte • Herb butter • Seasonal vegetables • Belgian fries baked in beef fat | Switzerland | 47 / 53 / 59 |

150 g / 250 g / Butchers cut 350 g

Prices including VAT