

Autumn 2019

Garlic bread home-made	small	5.20
	large	9.90
Beefsteak Tartar	small	24.00
with toasted bread and butter	large	29.50
Grison dish		24.00
grison meat, country ham garnished with tomatoe, pickled gherkin, onions, egg		
Grison plate		29.00
grison meat, country ham and planed cheese garnished with tomatoe, pickled gherkin, onions, egg		

for kid's

Chicken nuggets		12.00
Spaghetti bolognese		12.00
Schnippo		15.00
schnitzel with french fries		

starter

small green salad		7.50
small mixed salad		9.50
pumpkin-soup		9.00

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Fitness-dish with		
european perch in beer pastry, garlic-sauce		29.50
chickenbreast stripes		29.50
prawns		32.50
Planed cheese		17.50
Bacon at a stretch		16.00
garnished with tomatoe, pickled gherkin, onions, egg		
Bacon and cheese at a stretch		19.00
garnished with tomatoe, pickled gherkin, onions, egg		
Sausage-Salad	plain	12.00
	garnished	18.00
	french fries	18.00
Sausage-Cheese-Salad	plain	15.00
	garnished	21.00
	french fries	21.00

Spaghetti

rustica	20.00
bacon, peperoncini, garlic, tomatoe creamsauce	
rustica with scampi	32.00
bolognese	21.00

Risotto with

chicken breast suprême	29.00
risotto, vegetable	
shrimps flavored spicy	36.00
risotto, vegetable	
fillet of european perch	32.00
risotto, vegetable	
vegi-risotto	22.00
risotto, vegetable	
filled Crepès	24.00
with seasonal vegetable, au gratin with parmesan	

Pan-Dishes with Spaetzle

Stroganoffpan	34.00
stroganoffsauce beef filettcubes on spaetzle and vegetable	
Madagaskarpan	34.00
peppercreamsauce beef filettcubes on spaetzle and vegetable	
Tirolese Cheese Spaetzle (VEGI)	19.00
spaetzle with cheese, garlic and onions	
with bacon and fried egg	23.00

Delicacy of Meat

Fillet of bison	150 gr	46.00
french fries, vegetable	200 gr	56.00
	300 gr	68.00
Fillet of beef	150 gram	38.00
french fries, vegetable	200 gram	44.00
	300 gram	56.00

Chateau briand (off 2 pers.)

fillet of beef	250 gr p. pers.	55.00
fillet of bison	250 gr p. pers.	65.00

Our chateaubriand we serve to you with 2 courses of different side dishes ; risotto, wedges, vegetable and sauce bernaise

False Snails	small	21.00
cubed fillet of beef	large	29.00
with home-made herb butter au gratin and baguette		

We are happy to give you detailed information about possible allergens in each product!

All prices include VAT.

Cordon bleu - everytime a hit

Classic

ham, cheese

India

ham, indian curry, cheese

Alsatian

ham, münster cheese

Bernese

bacon, onion, cheese

Piccante

bacon, garlic, peperoncini, cheese

Porc

small

26.00

large

30.00

Veal

small

38.50

large

44.50

Schnitzel „Vienna Style“

or with mushroom cream sauce

Porc

small

22.00

large

25.00

Veal

small

35.50

large

42.50

Side-Dishes to your choice

french fries, wedges, pasta,

risotto, vegetable

second side dish

4.50

Meet

Declaration :

pork CH

chicken France

beef CH

veal CH

bison Canada

Dessert

No Dessert		9.50
little sweet surprise with coffee		
Cream catalana		8.50
Parfait Grand Manier		12.00
garnished with fruits		
Vermicelles	small	7.50
	large	10.00
Coupe Nesselrode	small	10.50
2 scoops of vanilla-ice	large	13.50
meringue, vermicelles, cream		
Meringue ice	small	10.50
1 scoop strawberry-ice	large	13.50
1 scoop vanilla-ice		
meringue, cream		

**It's also worth to take a look on our card
with ice cream produced in Allschwil**