

THE MANSARD MENU

VORSPEISEN | STARTER

- ❖ **SCHWEIZER SAISONALATE & GEMÜSE** | CROUTONS | KERNE | HAUSDRESSING 14/25 FOR 2P.
SWISS SEASONAL SALADS & VEGETABLES | CROUTONS | SEEDS | HOUSE DRESSING
- ❖ **TOMATENSALAT (GRIECHISCHE ART)** | PAPRIKA | ZWIEBEL | FETAKÄSE 22/38 FOR 2P.
TOMATO SALAD (GREEK STYLE) | PAPRIKA | ONION | FETA CHEESE
- ❖ **CAESAR SALAT** | SPECK ^{CH} | CROUTONS 18/32 FOR 2P.
CAESAR SALAD | BACON ^{CH} | CROUTONS
- ❖ **CAESAR SALAT** | GEBRATENE POULEBRUST ^{CH} | SPECK ^{CH} | CROUTONS 28
CAESAR SALAD | BAKED CHICKEN BREAST ^{CH} | BACON ^{CH} | CROUTONS
- ❖ **TUNA TATAR** | MANGO | RADIESCHEN 42
TUNA TATAR | MANGO | RADISH
- ENTENLEBER** ^{FR} | TERRINE | RHABARBER | HAUSGEMACHTER BRIOCHE 46
DUCK LIVER ^{FR} | TERRINE | RHUBARB | HOMEMADE BRIOCHE
- ❖ **RINDSTATAR** ^{CH} | GSTAADER GETROCKNETES EI 32
BEEF TARTARE ^{CH} | DRIED EGG
- FARBIGER TOMATENSALAT** | BURRATA | BASILIKUM 24
COLORFUL TOMATO SALAD | BURRATA | BASIL
- ROASTBEEF** | EINGELEGTE ZWIEBELN | TARTAR SAUCE 42
ROAST BEEF | PICKLED ONION | TARTAR SAUCE

SUPPE | SOUP

- ❖ **TOMATEN GAZPACHO** | GETROCKNETE OLIVEN | FETA KÄSE 20
TOMATO GAZPACHO | DRY OLIVES | FETA CHEESE

PASTA

- ❖ **PACCHERI** | SCHMORTOMATENSAUCE | POETRY VODKA 30
PACCHERI | STEWED TOMATO SAUCE | POETRY VODKA
- ❖ **FETTUCCINE** | BOLOGNESE 36
FETTUCCINE | BOLOGNESE
- TORTELLINI** | KNOLLENSellerie | SPINATPESTO 26/38
TORTELLINI | CELERIAC | SPINACH PESTO

SPARGEL

- PORTION WEISSER SPARGEL** 39
SAUCE HOLLANDAISE | JUNGE KARTOFFELN | GEKOCHTER SCHINKEN
PORTION OF WHITE ASPARAGUS | HOLLANDAISE SAUCE | YOUNG POTATOES | BOILED HAM
- PORTION WEISSER SPARGEL** 28
PORTION OF WHITE ASPARAGUS | HOLLANDAISE SAUCE | YOUNG POTATOES

VEGETARISCH | VEGETARIAN

- KICHERERBSEN-BLUMENKOHL CURRY** 36
REIS | KNOBLAUCH NAAN BROT
CHICKPEA AND CAULIFLOWER CURRY | RICE | GARLIC NAAN BREAD

FISCH | FISH

AM STÜCK GEGARTE SEEZUNGE ^{FR} NACH GRENOBLER ART JUNGER SPINAT KARTOFFELPÜREE SOLE COOKED IN ONE PIECE ^{FR} GRENOBLER STYLE YOUNG SPINACH MASHED POTATOES	68
SCHWEIZER FORELLE BEURRE BLANC GEMÜSE JUNGKARTOFFELN SWISS TROUT BEURRE BLANC VEGETABLES YOUNG POTATOES	52

FLEISCH | MEAT

SIEDFLEISCH ^{CH} IN DER BOUILLON ^{AB 2 PERSONEN SERVIERT IN DER KUPFERPFANNE PRO PERSON} JUNGE KARTOFFEL GEMÜSE MEERRETTICH BOILED MEAT ^{CH} IN BOUILLON FROM 2 PERSONS PER PERSON YOUNG POTATO VEGETABLES HORSERADISH	36
RINDSENTRECÔTE ^{CH « CAFE DE PARIS » SELECTION BUUREMETZG} AUF DEM RECHAUD SERVIERT POMMES FRY'N'DIP GEMÜSE BEEF ENTRECÔTE ^{CH * CAFE DE PARIS *} SERVED ON THE RECHAUD POMMES FRY'N'DIP VEGETABLES	59
SAANENLÄNDER KALBSHACKTÄSCHCHEN ^{CH GSTAADER BERGKÄSE} CHAMPIGNONS SAUCE JUNGER SPINAT KARTOFFELPÜREE SAANENLAND VEAL MEATBALLS ^{CH GSTAAD MOUNTAIN CHEESE} MUSHROOM SAUCE YOUNG SPINACH MASHED POTATOES	38

❖ SNACK

THE CLUB GERÄUCHERTES POULET BRÜSTCHEN ^{NL} SPECK ^{CH} EISBERG TOMATE GURKE COCKTAILSAUCE POMMES FRY'N'DIP SMOKED CHICKEN BREAST ^{NL} BACON ^{CH} ICEBERG TOMATO CUCUMBER COCKTAIL SAUCE POMMES FRY'N'DIP	32
THE BEST CHICKEN NUGGETS SCHWEIZER POULEBRUST KNUSPERPANADE BBQ SAUCE POMMES FRY'N'DIP SWISS CHICKEN BREAST CRISPY BREADING BBQ SAUCE POMMES FRY'N'DIP	28
BAO BUN PULLED PORK GURKE KNOBLAUCH ^(2STK) BAO BUN PULL PORK CUCUMBER GARLIC ^(2PCS)	25
DIM SUM TEIG VON HAND AUSGEROLLT ^{PRO STÜCK (MINDESTES 2 STÜCK PRO SORTE)} ENTE GEMÜSE ^{VEGI} GESCHMORTEM SCHWEIN SUIMAI POULET UND TRÜFFEL DUCK VEGGETABLES ^{VEGI} BRAISED PORK SUIMAI POULET AND TRUFFLE	6

DESSERT

❖ EISKAFFEE «THE MANSARD» ICED COFFE «THE MANSARD»	16
❖ DULCE DI LECCE MASCARPONE BUTTERSTREUSSEL DULCE DI LECHE BUTTER CRUMBLE COFFEE	12
SCHOKOLADEN-MOUSSE SCHOKOLADEN SPÄHNE CHOCOLATE MOUSSE	18
KARAMELKÖPFLI ^{DAS ORIGINAL} CARAMEL FLAN ^{THE ORIGINAL}	12
GEMISCHTE FRÜCHTE DOPPEL RAHM MIXED FRUIT DOUBLE CREAM	14
❖ GLACE ICE CREAM KAFFEE/ VANILLE BOURBON/ PISTAZIE/ WALDBEEREN JOGHURT/ ERDNUSS COFFEE VANILLA BOURBON PISTACHIO WILD BERRIES YOGURT PEANUT	4
❖ SORBET PFLAUME SCHOKOLADE HIMBEERE ZITRONE PLUM CHOCOLATE RASPBERRY LEMON	4