

# *Helvetica*



Lamb, CH  
Beef, CH  
Pork, CH  
Veal, CH  
Chicken, CH  
Farmer's ham, apple-fed pork CH  
Trout, Römerswil CH  
Char, Römerswil CH  
Bread, CH

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GF = Gluten-free LF = Lactose-free V = Vegetarian VG = Vegan  
If you have any questions about allergens, please contact our staff.

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All prices in CHF, including 8.1% VAT.

## Starters

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V	<b>Asparagus soup</b> Confit green asparagus, chervil oil, croutons	12
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V	<b>Eggplant Tartare</b> Chives bread, butter Main course	22 32
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V, GF, LF	<b>Springsalad</b> Lemon-honey dressing, sunflower seeds, radishes	14.5
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	<b>Hand-cut beef tartare</b> Butter, bread, cured egg yolk Main course	25 37
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V, GF	<b>Asparagus salad</b> Grana Padano, Schongau buffalo mozzarella	24
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V, GF	<b>Grilled asparagus tips</b> Goat cheese espuma, puffed rice	25
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GF, LF	<b>Smoked trout fillet</b> Rhubarb vinaigrette, frisée lettuce	26
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# Classics

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	<b>Minced veal patties</b>	
	Mashed potatoes, jus, carrots	38
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	<b>Cordon bleu from pork</b>	
	French fries, vegetables, cranberries, lemon	42
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GF	<b>Farmer's sausage</b>	
	Ueli-Hof, onion sauce, hash browns	33
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## Main Courses

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	<b>Lamb Entrecôte</b>	
	Herb crust, asparagus risotto	49
	<b>Veal steak</b>	
GF	Morel cream sauce, vegetables, new potatoes	59
	<b>Grilled Arctic char</b>	
GF	Hollandaise sauce, asparagus, new potatoes	42
	<b>Lemon ricotta ravioli</b>	
	Mint pesto, Grana Padano	35
	Starter	24
	<b>Asparagus</b>	
GF	Hollandaise sauce, fried potatoes	34
	+ Sea salt ham from Ueli-Hof	+6

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# Children's menu

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	<b>Green salad</b>	
LF	Croutons, lots of vitamins	6

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	<b>Pork schnitzel «Viennese style»</b>	
	Pommes	12

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	<b>Pasta</b>	
	Tomato sauce	9

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	<b>Chicken nuggets</b>	
LF	French fries, carrots	12

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	<b>Hash browns</b>	
GF	Fried egg	10

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# Dessert

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GF	<b>Creme Catalana</b> House style, strawberry-rhubarb compote, lemon sorbet	14
	<b>Strawberry trifle</b> Philadelphia cream, crumble	9
GF	<b>Caramel flan</b> Cream	8
GF	<b>Iced coffee (stired)</b> Coffee ice cream, cream With cherry liqueur	8 12
GF	<b>Affogato</b> Vanilla ice cream, espresso	8.5
GF	<b>Ice cream</b> Vanilla, strawberry, chocolate, coffee, yoghurt	4.5
LF, GF	<b>Homemade sorbet</b> Pineapple-basil	5

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# Apéritif

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20 cl	<b>Apero Spritzer</b> Toni Aperò, Prosecco	12
20 cl	<b>Campari Spritzer</b> Campari, Prosecco, soda water	12
20 cl	<b>Sarti Spritzer</b> Sarti, Prosecco, soda water	12
20 cl	<b>Basil &amp; Lemon Spritzer</b> Henruk's, Prosecco	14
20 cl	<b>Gespritzter Weisswein</b> Sweet or sour	10
4 cl	<b>Wermuth Jsotta</b> White or red	8.5
6 cl	<b>Negroni</b> Gin, Campari, Wermuth	15

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# Beer

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	<b>Pale lager</b>	
30 cl	Einsiedler Bier	5.5
50 cl	Einsiedler Bier	8

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	<b>Seasonal beer</b>	
30 cl	On tap	6.5
50 cl	On Tap	9

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	<b>Rice beer Glutenfree</b>	
33 cl	Appenzeller Bier	6

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Non-alcoholic

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	<b>Bier Zero 0.0%</b>	
33 cl	Birra Moretti	5.5

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	<b>Irish Red Ale</b>	
33 cl	Kitchenbrew	6.5

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	<b>Pale Ale</b>	
33 cl	Chopfab Bleifrei	6.5

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# Non-Alcoholic

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20 cl	<b>Tonic</b> Gents	6
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20 cl	<b>Ginger Beer</b> Gents	6
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20 cl	<b>Bitter Lemon</b> Gents	6
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4 cl	<b>Wermuth Jsotta</b> Bianco	8
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20 cl	<b>jGasco</b> Aperitivo Bitter	5.5
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20 cl	<b>Chinotto</b> NOE	5.5
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20 cl	<b>Tomato juice</b> Salt, pepper, tabasco	7
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30 cl	<b>zämä®</b> Lucerne alpine herb soda	6.5
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35 cl	<b>Gazosa Aranciata 1883</b> Swiss tangerine soda	6
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33 cl	<b>Urban Lemonade</b> Yuzu Bio	6.5
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