



OPEN YEAR-ROUND
SNOW or SHINE. SKI or HIKE.



RESTAURANT WEEK
MENU 2020

3 COURSES - 1 ITEM FROM EACH COURSE
\$25 PER PERSON

APPETIZER

POTATO LEEK SOUP

With sauteed bacon and green cabbage, tarragon oil and croutons
V/without bacon GF/without croutons

BABY KALE SALAD

Baby kale with feta cheese, dried cranberries, candied nuts and black currant vinaigrette **V GF**

STEAK TARTARE

Fresh steak mixed with capers, cornichon, worcestershire glaze and pickled onions served with house made chips **GF**

ENTREES

CHICKEN JÄGERSCHNITZEL

Roasted mushrooms, fresh rosemary-chicken jus, mashed potatoes and seasonal vegetables

NURNBERGER BRATWURST PLATTER

Nurnberger sausage with rosti potato cake, house-made kraut and horseradish cream **GF**

KAESSPAETZLE

Herbed spaetzle baked with carmelized shallots, alpine cheese and buttered herb breadcrumbs **V**

DESSERT

APPLE STREUDEL

Caramel sauce, cinnamon ice cream:
Pair with Ice Wine +\$9

STRAWBERRY BERLINER

House-made donut with strawberry compote and fresh whipped cream
Pair with Cocchi Rosa +\$7