

Aperitif	CHF
Tells beef and veal fricadel with BBQ sauce, pickled red onions, house bread	9.50
Aperitif platter	22.00
Cured Swiss venison sausage, mountain cheese, marinated olives, pesto of wild garlic, focaccia	
Vegetarian aperitif platter Rosemary focaccia, marinated olives, tzatziki, pesto of wild garlic, pickled vegetables	21.50
Starter	
Soup of green asparagus, cream cheese and oat meal praline	14.00
Tells salad with house dressing Leaf salad, pomegranate, carrots, garden radish, sprouts, chickpea popcorn, micro greens	15.00
Monkfish carpaccio, saffron oil, herbal salad	25.00
Tell's vegetable garden Carrot mousse, pickled vegetables, crumble, micro leaves	18.00
Spring salad with king prawns	23.00

All prices in CHF and incl. VAT.



## Main course

Swiss lamb rack, balsamic and thyme jus, spring vegetables, polenta	53.00*
Braised knuckle of veal, veal jus, carrots, glazed spring vegetables, risotto	47.00
King prawns, spring risotto, chorizo	43.00*
"Capuns"– chard stuffed with spätzli dough and dry cured sausage with a light milk sauce, handmade house recipe	33.00*
Liver of Kabier beef, reduced port jus, spring onions, roesti or risotto If no Kabier liver is available we use Jenzers free range calf liver	39.00*
Tell's Burger Pulled beef, brioche bun, bacon, cheese, BBQ sauce, marinated zucchini fermented vegetable salad, potato gratin	38.00
Tell's pork Cordonbleu, spring vegetables, potato gratin	39.00
Vegetarian	
Capuns – chard stuffed with spätzli dough, vegetables and mushrooms,	33.00*

Tell's vegi burger, cheese, tzatziki, fermented salad, gratinated potatoes34.00White wine spring risotto, green asparagus36.00\*

light milk sauce, grated cheese. Handmade house recipe

Dishes marked with \* can be ordered as small portions. Price reduced by 25%

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## **Dessert & Cheese**

Dark chocolate mousse, in spices braised pears	11.50
Rhubarb and mint compote, crumble, vanilla ice cream	10.50
"Café Gourmand" Espresso served with dessert variations	13.50
Homemade Linzer tartlet	8.00
Cheese platter, fig mustard, walnuts	15.00
Ice cream cornet, vanilla, chocolate	6.50
Fruit sorbet, per scoop	4.50

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