



A very warm welcome.

we are delighted to have you here and to have the opportunity to offer you a culinary delight today. We do everything according to our credo **"More nature. More heart. More enjoyment."**

Please ask us for the daily recommendation. We will also be happy to help you choose the right wine or beverage.

You can also find our complete beverage and wine lists here:



We wish you «An Guata»!

We source our meat and fish from Switzerland, the eggs from Liechtenstein and the prawns from a sustainable farm in Vietnam (subject to change).

G = gluten; K = crustaceans; E = poultry eggs; F = fish; ERD = peanuts; SB = soybeans; N = nuts;
L = lactose; M = milk; SF = nuts; SE = celery; S = mustard; SA = sesame seeds;
A = sulphur dioxide; sulphites; P = lupins; W = molluscs

All prices in CHF, incl. VAT.

Starters

Tomato potpourri	19
with feta, basil and pine nuts (L) (also possible vegan)	
Vegetable fritatta	18
with curd cheese, cherry tomatoes and mushrooms (L,E)	
Swiss Beef Tatar	
with marinated pearl onion, herb emulsion and radish	
- Small, 100g	25
- Large, 150g	35

The tartar is freshly prepared and marinated by our kitchen crew.
If you like it spicy, please add it to your order.

Salads und soups

Gorfion salad	18
with Malbuner bacon, green asparagus and croutons (G,L)	
Caesars salad	18
with cucumber and tomatoes, bacon, croutons and Parmesan cheese (G,L) optionally with:	
- Chicken	22
- Prawns	25
Sausage and cheese salad	16
with pickle and onion (L,S)	
Consommé of Swiss veal	15
with stripes of thin pancake, vegetable brunoise and chives (G,M,SE)	
Cheese and herbs soup	17
with baked cheese cubes and forest blueberry balsam (G,L,M)	
Cream of mushroom soup	14
with sour cream praline and parsley (L,G,M)	

Main courses

Vegetarian

Liechtensteiner Kässpätzle (Cheese spaetzle) 24
Traditional homemade pasta dumplings with traditional cheese, roasted onions,
apple puree or a small leaf salad (L,G,M)

Gnocchi 29
with green asparagus, seasonal mushrooms, tarragon cream
and parmesan cheese (L,G)

Vegan

Stuffed mushrooms 27
with corn grits and wild broccoli (G)

From domestic waters

Swiss whitefish fillet 45
with herb cream, colourful vegetables and potato gratin (L,F)

Regional meat

Classic "Wiener Schnitzel"	42
Veal escalope in a breadcrumb coating with parsley potatoes and cold stirred cranberries (G,E)	
Fillet of Swiss herb pork	41
with rosemary jus, bean ragout and garlic potatoes (S,A)	
Gorffion Burger of the week	32
with 250g rib eye patty, lettuce and weekly changing toppings, which our service team will be happy to explain. (G,S)	
Veal cheeks	32
braised in red wine sauce with celery and spaetzle (G,M,A,SE,S)	
Currywurst	23
Sausage with homemade sauce and French fries	
Tagliatelle	25
with cherry tomatoes and basil sauce (L,E,G)	
optionally with:	
- Chicken	29
- Prawns	32
- Rump steak (200g)	42

Desserts

"Kaiserschmarren" for 2 persons 32
Sweet cut-up pancake with raisins and plum roaster (M,A,G)

The preparation time for Kaiserschmarren is 25 minutes.

Lukewarm apple strudel 8
(L,G,N)

Lukewarm curd strudel 8
(L,G,N)

Gateau/cake of the day 8/6

Passion fruit – basil – dark chocolate 15
(G,L,N)

Berry - Chocolate - Vegan 17

Mellis Mojito 15
(L)

Apple - hazelnut - caramel - chocolate 15
(L,G,N)

Baked banana split 15
(L,G,N)

Scoop of ice cream/sauce 4
Our service team will be happy to bring you the ice cream menu.

Mr. Gorfion serves for the little guests

Beef bouillon with noodles, sliced pancakes or semolina dumplings (SE,G,L,E)	8
Spaghetti with tomato sauce or sauce Bolognese (S,E,G)	12
Frankfurter sausages with French fries (G)	14
“Wiener Schnitzel” (80 g) Veal escalope in a breadcrumb coating with French fries (G,E)	19
Baked fish sticks with vegetables and rice (G,SE)	16
Chicken nuggets with French fries (G)	16
Meatballs with mashed potatoes, buttered carrots and creamy sauce (G,M,SE,L)	16
Two filled pancakes optional with jam or Nutella (G,M,E,L,N)	11

Please ask for our ice cream for children.

Summer drinks

Apricot Sunset		13
Aperol, apricot juice, prosecco, soda		
Latin Lover		14.90
Tequila, cachaça, pineapple, lime		
Love in a Glass		14.50
Pink grapefruit, Parfait Amour, wildberry, lime		
Pisco Sour		12.90
Pisco, lemon, sugar, egg white		
Pink Lake		14.90
Lillet Rose, Vodka, pink grapefruit syrup, lime, Bitter Lemon, soda		
Pomp Thump		11.50
Gin, lime, sugar, cherry		
Mango Mojito		16.50
Havanna 7, mango juice, cane sugar, lime, mint		
Hausgemachte Limonaden	3dl / 5dl	4.50 / 6.50
Raspberry, Rose Pineapple, Lime		
Also available as a Sprizz with Prosecco and soda		13.50