



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»!

Our meat and eggs are sourced as follows (variations may occur depending on availability):

Pork:	Switzerland	Pikeperch:	Switzerland
Veal:	Switzerland	King prawns:	Vietnam (from sustainable aquaculture)
Beef:	Switzerland	Eggs:	Liechtenstein
Chicken:	Switzerland		

A = gluten; B = crustaceans; C = poultry eggs; D = fish; E = peanuts; F = soy beans;
G = milk; H = edible nuts; L = celeriac; M = mustard; N = sesame seeds;
O = sulfur dioxide, sulfite; P = lupines; R = mollusks

All prices in CHF, incl. VAT.

Starters

Vegetable strudel with tomato and marjoram (A,K,C,L)	19
Smoked duck breast with sour cherry and primal carrot	25
Tartar of venison with marinated pear, walnut and blackberry-mint balsamic (S)	
- Small, 100g venison rump	25
- Large, 150g venison rump	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

Winter leaf salads	18
with berries, roasted nuts and marinated vegetables (K)	
Flamed leek	18
with couscous, pumpkin and cumin (A,K)	
Sausage and cheese salad	16
with pickle and onion (G,M,O)	
Consommé of Swiss veal	15
with stripes of thin pancake, vegetable brunoise and chives (A,C,G,L,O)	
Cream soup of chestnut	17
with venison ham and mushrooms (K)	
Cream soup of pumpkin	12
with seeds and oil (A,G,H,O)	

Main courses

Vegetarian

Liechtensteiner Kässpätzle (Cheese spaetzle)	26
Traditional homemade pasta dumplings with traditional cheese, roasted onions, apple puree or a small leaf salad (A,C,E,G,H,L)	
Gnocchi	29
with pumpkin, mushrooms, young spinach, pine nuts and parmesan (A,K,S)	

Main courses

Vegan

Potato polenta roast 21
with marinated mushrooms and avocado (A)

From domestic waters

Swiss salmon trout 45
with Riesling sauce, chervil bulb and lentil ravioli (D,L,K,A,H)

Regional meat

Classic "Wiener Schnitzel" 44
Veal escalope in a breadcrumb coating with parsley potatoes and cold stirred cranberries (A,K)

Traditional Viennese "Tafelspitz" 42
with fresh horseradish, bouillon potatoes and root vegetables (L)

Gorfion Burger 34
with 250g rib eye patty, lettuce, Malbuner bacon, Liechtensteiner mountain cheese, whiskey onion jam and fries (A,K)

"Kalbsvögerl" 32
Veal roulade braised in red wine sauce served with red cabbage and bread dumplings (A,K,L)

Currywurst 23
Sausage with homemade sauce and french fries (A,D)

Tagliatelle 26
with strips of beef, fresh porcini mushrooms and chervil-lemon mousse, also possible as vegetarian dish (A,K,L)

Desserts

"Kaiserschmarren" for 2 persons	32
Sweet cut-up pancake with raisins and plum roaster (A,C,G,O)	
The preparation time for Kaiserschmarren is 25 minutes.	
Lukewarm apple strudel	8
(A,C,H,G,O)	
Lukewarm curd strudel	8
(A,C,H,G,O)	
Baked banana split	14
with brownie, chocolate ice cream and cream (A,K,C,S,H,G,O)	
Bar of baked apple	14
with cinnamon mousse and marzipan (A,K,C,S,H,G,O)	
Red wine pea	14
on ginger bread, yogurt ice cream and chocolate crumble (A,K,S,H,G,O)	
Cake of the day	8/6
Scoop of ice cream/sauce	3.50

Mr. Gorfion serves for the little guests

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

Please ask for our ice cream for children

Winter drinks

Winter Spritz		14.50
Lillet blanc, pear juice, cinnamon syrup, lemon, Tonic		
Hot Aperol		12.50
Aperol, white wine, apple juice, Triple Sec		
Apple dream		13
Vodka, apple juice, caramel syrup, lemon juice, cinnamon		
Chocolate Martini		15.90
Vodka, Crème de Cacao, Baileys, cream		
Birini		13.50
Homemade pear rosemary syrup, prosecco, soda		
Homemade lemonade	3 dl / 5 dl	4.50 / 6.50
Pear rosemary		
Mulled wine		8
Jagatee		8
Mr. Gorfion's Pistengaudi (non-alcoholic punch)		5.50
Kaffee Lutz		7.80
Plum brandy, coffee, brown sugar		
Schümli Pflümli		8
Plum brandy, coffee, cream, sugar		