



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

Smoked duck breast	23
with pumpkin variation and cherry	
Wrap	18
with free-range egg, cherry tomatoes and cucumber (G,L,E) (also possible vegan)	
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	13
with stripes of thin pancake, vegetable brunoise and chives (G,M,SE)	
Pumpkin soup	15
with seeds and oil (L)	
Cream of mushroom soup	15
with sour cream praline and parsley (L,G)	

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 wild broccoli, 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 colorful vegetables and potato gratin (L,F)

Regional meat

Classic "Wiener Schnitzel"	47
Veal escalope in a breadcrumb coating with parsley potatoes and cold stirred cranberries (G,E)	
Liechtenstein goose leg	41
with red cabbage, chestnuts and napkin dumplings (S,A)	
Tafelspitz	37
Boiled rump of veal with creamed spinach and chive cream served with apple horseradish and parsley potatoes (G,S)	
Game goulash	35
with creamed savoy cabbage and homemade spaetzle (G,M,A,SE,S)	
Currywurst	23
Sausage with homemade sauce and French fries	
Tagliatelle	23
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
Please ask our service team.

With strudel or cake

- whipped cream + 1
- vanilla ice cream + 2.50
- vanilla sauce + 3.50

Brownie – raspberry – chocolate 12
(L,G,E,N)

Dessert of the day 15
Please ask our service team.

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)	21
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.

Winter drinks

Winter Spritz		15
Lillet blanc, pear juice, cinnamon syrup, lemon, tonic		
Hot Aperol		13
Aperol, white wine, apple juice, triple sec		
Love in a Glass		15
Pink Grapefruit, Parfait Amour, Wildberry, lime		
Pink Mary		16
Apricot Brandy, Pink Grapefruit, lemon		
Apple Dream		14
Vodka, apple juice, caramel syrup, lemon juice, cinnamon		
Chocolate Martini		16.50
Vodka, Crème de Cacao, Baileys, cream		
Tea Time		16.50
Infused Vodka with Earl Grey, tonic, lemon		
Birini		14
Homemade pear-rosemary syrup, prosecco, soda		
Homemade lemonade	3dl/5dl	5/7
Pear		
Rosemary		