




Cordon Bleu

Starters

Tricolor tomato salad
with Buffalo mozzarella
15.50

**Two-tone Danube
asparagus salad** 
on a balsamic vinegar vinaigrette
16.50

Caesar salad
with bacon and Sbrinz
16.00

Main dishes

Choice of meat:

Herb-fed pig (180 g) 34.00

Culinarium veal (180 g) 42.00

Swiss chicken (180 g) 36.00

Choose your filling:

Original cordon bleu
filled with shoulder ham and Gruyère

**Cordon bleu from
canton of Grisons**

filled with meat from canton of Grisons and alpine cheese
+ 5.00

Hawaii cordon bleu

filled with pineapple, ham and cheese
+ 2.00

**Cordon bleu from
canton of Ticino**

filled with salami and gorgonzola
+ 3.00

We serve rustic fries and seasonal
vegetables with all cordon bleu dishes

Vegetarian & Vegan

Vegan schnitzel 
served with rustic chips and seasonal vegetables
28.00


Savoy cordon bleu
filled with tomato cubes, vegetables brunoise
and cheese served with rustic fries
34.00

Desserts

Coupe Romanoff
strawberry, vanilla ice cream and whipped cream
13.50

Rhubarb compote
with sour cream ice cream and whipped cream
14.50

Passionfruit sorbet
with Prosecco
13.00

Apricot hazelnut cake 
9.00

Schmidis carrot cake
in a Weck jar
9.00



**Maxi veal
cordon bleu 350 g**
filled with shoulder ham
and Gruyère
68.00