



# Cordon Bleu

## Starters

**Datterini tomato salad**  
with Swiss mountain mozzarella  
16.50

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

**Caesar salad**  
with bacon and Parmesan  
16.00

## Main dishes

**Pork cordon bleu (200g)**  
«Classic»  
filled with shoulder ham and Gruyère  
36.00

**Veal cordon bleu (200g)**  
«Bündner style»  
filled with meat from canton of Grisons and alpine cheese  
48.00

**Pork cordon bleu (200g)**  
«Hawaii»  
filled with pineapple, ham and cheese  
38.00

**Veal cordon bleu (200g)**  
«Ticino style»  
filled with salami and Gorgonzola  
48.00

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

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## Vegetarian & Vegan

**Vegan schnitzel** (V)  
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

**Cassis sorbet**  
with Prosecco  
13.00

**Apricot hazelnut cake** (V)  
9.00

**Homemade cheese cake**  
in a Weck jar  
9.00



**Maxi**  
**veal cordon bleu 350 g**  
filled with shoulder ham and Gruyère  
72.00