

LUNCH  
MEN  
U

G A S T **Traube** H A U S

# DAILY SPECIALS

Thursday, May 9<sup>th</sup>

## Ascension

We are happy to spoil you today from our Braustuben or Traubensaal menu.

Friday, May 10<sup>th</sup>

## Ascension "Bridge Holiday"

We are happy to spoil you today from our Braustuben or Traubensaal menu.

Monday, May 13<sup>th</sup>

## Daily Specials

Choose on the right-hand side the dish of the daily specials that is most appetising to you.

## Arancini<sup>®</sup>

couscous salad

21.--

## Pork Steak

pork from Stüdtlimetzg, mushroom sauce,  
potato Lyonnese style

28.--

## Gotthard Pike-Perch

pike-perch from Erstfeld (UR), fregola sarda

29.--

## „Truuba“ Beef Tatar

beef from Stüdtlimetzg, Rheintaler quail egg,  
homemade toast bread, butter

starter

25.--

main course

36.--

## Wiener Schnitzel

veal from Culinarium, bread-crumbed,  
potato salad

38.--

## LUNCH IN THE GARTENZIMMER

We are happy to welcome you every day – including Tuesdays and Wednesdays – for lunch in our Gartenzimmer. Here we serve daily specials and dishes from our bistro menu.

Every dish on the lunch menu includes a soup of the day or a fresh salad. For an additional charge of 5.-- we serve you a salad and a soup.

# DESSERTS

## Homemade Ice Cream

sorbet: apple, pear, rhubarb

ice cream: caramel, chocolate, hazelnut,

mocca, salt fermented orange, vanilla, yoghurt

5.--

## Daily Cake

8.--

## Daily Special

Ⓟ vegan

Ⓢ vegetarian

For our dishes we use exclusively Swiss products, as far as possible from the region and organic. Where it is not possible we will explicitly advert it.

Our breads and baked goods are homemade, if not possible we source them from Switzerland.

Our service team will advise in case of any allergies.

All prices are in Swiss francs including 8.1% VAT.

09.05.2024