

TRAUB
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WARM WELCOME AT TRAUBENSAAL

In your hands you hold a menu that adapts to your individual culinary preferences. We deliberately break with the classic division into starters and main courses. Instead, discover the diversity of our restaurant in the form of several wholesome portions.

For the small hunger we recommend two, for the big hunger four dishes. Or you can put together a customized menu from different dishes and portion sizes. Everything is possible, everything is allowed.

We will be happy to advise you on the selection and recommend the suitable wine. We are pleased that you are our guest today and wish you a pleasant time, good conversations and bon appetit at the Traube Restaurant.

Your Traube-Team

DINING

	<i>small/large</i>		<i>small/large</i>
Beetroot Mousse horseradish cream cheese, home-smoked trout from Sattel (SZ)	13.-- / 30.--	Pumpkin Ravioli pumpkin puree, crispy bacon, crispy sage	18.-- / 32.--
Duck Terrine onion jam, mountain cranberries, brioche	14.-- / 21.--	Mushroom Risotto ® king oyster mushroom, boletuses	18.-- / 32.--
Field Salad à la Truuba egg, bacon, croûtons, french dressing	15.-- / 21.--	Appenzell Duck Breast plum sauce, red cabbage puree, German potato noodles	32.-- / 45.--
White Wine Cream Soup ® cream cheese, mountain cranberries, herbal oil	16.-- / 21.--	Gotthard Pike-Perch pike-perch from Erstfeld (UR), chick-peas, chorizo, vegetable cubes, cauliflower puree, herbal oil	34.-- / 44.--
Gotthard Pike Perch Ceviche Gotthard pike perch from Erstfeld (UR), lemon, lime, onions, chili, coriander	18.-- / 32.--	Veal Steak veal from Stüdtlimetzg, gravy, herbal butter, gnocchi alla romana, vegetable variation	38.-- / 56.--
Beef Carpaccio beef fillet from the region, parmesan crisp, arugula	18.-- / 32.--		

small/large

Mocha Cup

Grison cream liqueur

8.-- / 12.--

Vegan Chocolate Mousse[®]

served in a glas, garnish

8.-- / 12.--

Tarte Tatin

apples from the orchard Vetsch in Gams,
caramel, yoghurt ice cream

9.-- / 13.--

Quark Dumpling

plums from the orchard Vetsch in Gams,
vanilla sauce

10.-- / 14.--

Vermicelles

chestnuts, meringue, vanilla ice cream

11.-- / 15.--

Cheese Selection

A fine cheese variation from our favorite
cheesemakers in Switzerland. From
mild and creamy to tangy and intense
there is something for every taste.

16.-- / 24.--

🌱 vegan

🌿 vegetarian

For our dishes we use exclusively Swiss products, which are sourced regionally and produced organically whenever possible. Exceptions are indicated in the corresponding dishes. Our breads and baked goods are homemade, if not possible we source them from Switzerland.

If you have any questions about allergens in our dishes, our service staff will be happy to answer them.

All prices in Swiss francs including 8.1 % VAT.



All our dishes comply with the „Fait Maison“ Label.
Deviations are marked with *.