

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>
<b>Grilled Zucchini</b> <sup>®</sup> salsa verde, Appenzeller goat cheese, profiterole	15.-- / 21.--	<b>Oxtail Tortellini</b> butter sauce, cauliflower puree	18.-- / 32.--
<b>Mushroom Cream Soup</b> <sup>®</sup> boletus mushrooms, champignons	16.-- / 21.--	<b>Tomato Pappardelle</b> home-dried tomatoes, bread-crumbed sheep cheese	18.-- / 32.--
<b>Ice Cold Caprese</b> <sup>®</sup> cherry tomato, mozzarella ice cream, basil, arugula	16.-- / 22.--	<b>Lamb Duo</b> home-smoked sausage, rack from Stüdtlimetzg, Ribelmals croquettes, celery puree, vegetables	28.-- / 42.--
<b>Asparagus Salad</b> asparagus from Fahrmaadhof (SG), graved Lostallo salmon from Misox (GR)	17.-- / 23.--	<b>Gotthard Pike-Perch</b> pike-perch from Erstfeld (UR), chick-peas, chorizo, vegetable cubes, cauliflower puree, herbal oil	34.-- / 44.--
<b>Gotthard Pike Perch Ceviche</b> Gotthard pike perch from Erstfeld (UR), lemon, lime, onions, chili, coriander	18.-- / 32.--	<b>Beef Fillet</b> beef from Stüdtlimetzg, boletus tagliatelle, celeriac puree, beet root	45.-- / 62.--
<b>Vitello Trotato</b> veal from Culinarium, capers home-smoked trout espuma	18.-- / 32.--		

*small/large*

## Mocha Cup

Grison cream liqueur

8.--/12.--

## Chocolate Tarte<sup>®</sup>

vanilla ice cream, pea milk

9.--/13.--

## Stracciatella Mille-feuille

stracciatella cream, fruit coulis

10.--/14.--

## Rhubarb Variation

cheesecake, sorbet, sous-vide cooked

rhubarb, jelly

11.--/15.--

## Crème Brûlée Tarte

strawberry sorbet

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.