

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> |
|--|--------------------|
| Beetroot Mousse horseradish cream cheese, home-smoked trout from Sattel (SZ) | 13.-- / 30.-- |
| White Wine Cream Soup ® cream cheese, lingonberry, herbal oil | 16.-- / 21.-- |
| Lostallo Salmon Rose salmon from Misox (GR), cucumber, turnip cabbage, quinoa tatar, cream cheese | 18.-- / 32.-- |
| Caesar Salad lettuce, Ribelmals poulard from Gams (SG), bacon, croûtons, sbrienz, caesar dressing | 21.-- / 32.-- |
| Shrimp in Tempura Lucky shrimp from Winterthur (ZH), marinated vegetable salad | 19.-- / 34.-- |
| Werdenberg Veal Tatar veal from Culinarium, Pommery mustard ice cream | 25.-- / 36.-- |

| | <i>small/large</i> |
|--|--------------------|
| Chowder Guibert trout from Chamby (VD), Lucky shrimp from Winterthur (ZH), vegetables, tomato bread | 18.-- / 30.-- |
| Potato Gnocchi homemade, Jerusalem artichoke puree | 18.-- / 32.-- |
| Mushroom Risotto ® king oyster mushroom, boletuses | 18.-- / 32.-- |
| Pig's Cheek pork from Stüdtlimetzg, gravy, potato puree, oven vegetables | 28.-- / 38.-- |
| Veal Steak veal from Stüdtlimetzg, gravy, herbal butter, gnocchi alla romana, vegetable variation | 38.-- / 56.-- |

small/large

Mocha Cup

Grison cream liqueur

8.--/12.--

Vegan Chocolate Mousse[®]

served in a glas, garnish

8.--/12.--

Cinnamon Parfait

marinated plums

9.--/13.--

Tarte Tatin

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

9.--/13.--

Haselnut Variation

filled Swiss roll, mousse, 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 *.