

TRAUB
ENS
AA
L

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, Ribelmais poulard from Gams (SG), bacon, focaccia crisp, Sbrinz, poached egg, caesar dressing	21.-- / 32.--
Shrimp in Tempura Lucky shrimp from Winterthur (ZH), rouille sauce marinated vegetable salad	19.-- / 34.--
Tatar of Werdenberg Veal veal from Culinarium, quail egg from Montlingen (SG), 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 Tagliatelle stuffed morels, chicken mousse	24.-- / 36.--
Pig's Cheek pork from Stüdtlimetzg, gravy, lovage 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.--

Cinnamon Parfait

marinated plums

9.--/13.--

Chocolate Brownie[®]

natural yoghurt ice cream, berry compote

10.--/14.--

Thyme Quark Mousse

honey ice cream

11.--/15.--

Rhubarb Variation

rhubarb ragout, rhubarb clafoutis,

sour cream 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 *.