

B O U T I Q U E
HOTEL AUBERGE
L A N G E N T H A L

« The only way to get rid of temptation is to yield to it. »

Oscar Wilde

CHEF'S DAILY OFFER

We will be happy to advise you personally.

Very best regards

Kathrin Spillmann

Host

Andri Casanova

Host & Head chef

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MENU

Let us surprise you! We are pleased to show you a culinary selection.

4- cours menu CHF 112

5- cours menu CHF 126

Or as a vegetarian option

4- cours menu CHF 95

5- cours menu CHF 109

Additionally you can select some cheese from our selection CHF 18

Wine pairing to our 4-course menu CHF 45

Wine pairing to our 5-course menu CHF 55

prices incl. 8.1% VAT in CHF

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STARTERS

PISTACHIO CREAM CHEESE friar's beard, orange, olive oil	25
ORECCHIETTE shrimp, burrata, black garlic	27
LEAF SALAD seeds, house dressing	16
SOUP OF WILD GARLIC peas, morels with sweet bread of swiss veal	18 22
CHORIZO-CROQUETTE cabbage turnip, dill, lime-mayonnaise	25

MAIN COURSES

HUMMUS OF BEETROOT root vegetables, beetroot-cumin sauce, orange	42
BACK OF IRISH LAMB fregola sarda, herbs, red onion, peas	51
SWISS BEEF SERVED TWO WAYS potatoes «Dauphine», vegetables	56
BREAST OF SWISS CHICKEN wild garlic gnocchi, spinach, mushrooms	47
ICELANDIC MONKFISH safran risotto, citrus fruits-oil, tempura of spring onion	52

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DELICIOUS DESSERTS

DARK CHOCOLATE CAKE	17
mango, pineapple, yuzu sorbet	
GREEK YOGURT MOUSSE	17
rhubarb, basil, strawberry-lime sorbet	
ALMOND MACARON	17
passion fruit, coconut, carrot	
ICED COFFEE	11/16
with whipped cream	
DIFFERENT HOMEMADE ICE CREAM AND SORBET per scoop	6
with whipped cream	2
CHEESE SELECTION	up from 18
homemade fruitbread	

All prices incl. 8.1% VAT in CHF
