

TITSCHLI LUNCH



FRENCH SHEEPS SOFT CHEESE  	18
<i>grilled, served with a peperoni ragout and raw marinated baby spinach</i>	
SWISS LAMB'S LETTUCE 	19
<i>with French dressing, free range egg, Swiss bacon slices and croutons</i>	
TESSIN STYLE TATAR OF BIO SUISSE BEEF	
<i>medium or spicy with tomato, onions, pickled gherkin, mustard seed, salted lemon, capers and olive oil, served with toast and butter</i>	Starter 24 / Main 32
OBWALDEN BARLEY SOUP	15
<i>with cured meat, vegetable cubes and herbs</i>	
OBWALDEN BEEF STEW  	16
<i>with Sherry, cubes of braised meat, vegetables, and potatoes</i>	
FRUTTER CAESAR SALAD	25
<i>Leaf salads, king oyster mushrooms, Tannalp Sbrinz cheese, croutons, cresses and caeser dressing</i> 	
<i>...with fried filet of Estonia Pike Perch</i>	31
<i>...with grilled paillard of Swiss beef</i>	35
KERNSE STROZZAPRETI	24
<i>...with olives, apple capers, pesto verde, cherry tomatoes, and fennel</i> 	
<i>...with sautéed prawns from Vietnam, with cherry tomatoes, saffron white wine sauce, fennel and herb salad</i>	26
<i>...with fried sirloin cubes of Swiss beef with veal cream sauce, Kernser mushrooms, apple capers and salt lemon</i>	28
STUTZERS PORK SAUSAGE 	21
<i>with homemade potato salad, red onions, pickled gherkin, bacon and lamb's lettuce</i>	
FLANK STEAK 	41
<i>Swiss beef, grilled with vegetable and a hearty potato mash</i>	
SPARE RIBS 	39
<i>Swiss pork with a spice lack, BBQ sauce and new potatoes</i>	
FISH & CHIPS, RUSSIAN PERCH	37
<i>fried in beer batter, served with sauce tatar, cucumber salad and Innerschwiizer fries</i>	
CORNFED CHICKENBREAST	39
<i>from France with a bellpepper ragout and sautéed potato gnocchi</i>	
CORDON BLEU OF CENTRAL SWISS VEAL	44
<i>with mountain cheese & ham, vegetables and Innerschwiizer fries</i>	

For information on allergens in the individual dishes please contact our service team

Vegetarian  lactose free  gluten free 
Our prices are in CHF and include 7.7% VAT