

## Starters

Duck foie gras with an apple and yuzu jam	35.-	
 Scottish salmon with "Prunier" Aquitaine caviar Rösti potato and cream cheese with herbs	39.-	
 Prawn cocktail, crushed avocado	43.-	
 Bea's chicken soup served with chicken puff pastry	29.-	

## Healthy options

 Seasonal tossed salad Raw and cooked vegetables, lemon and olive oil dressing	35.-	 
Tomato and burrata Basil pesto sauce	32.-	
 Hummus and pita bread	21.-	 

## Pasta & Risotto

Mushrooms risotto	39.-	
Fusilli or Casarecce pasta: tomato and basil, arrabbiata, Bolognese or pesto sauce	31.-	

## Sandwichs

Hamburger or cheeseburger with homemade fries	35.-	
Léopard steak sandwich Beef steak, mustard, salad and tomato in baguette bread	38.-	
Salmon burger tomato and rocket salad	39.-	
Club Sandwich with fries	35.-	

Dishes marked with a  are gluten free, the  indicates that the dish is vegan  
Dishes marked with a  are original recipes of Mrs. Béatrice Tollman

Tell us your intolerances and allergies  
We will gladly inform you about the possible presence of allergens in our dishes

## Fish

<b>Perches fillet</b>	55.-	
 <b>Fillet of seabass or salmon</b> , sautéed potatoes and spinach	41.-	
 <b>“Dover sole”</b> from the Brittany coast, grilled or “meunière” Seasonal vegetables and steamed potatoes with fresh herbs	79.-	

## Meats

<b>Roasted lamb cutlets</b> , mashed potatoes and vegetables	46.-	
 <b>Grilled beef “Entrecote”</b> freshly made French fries	55.-	
<b>Chicken curry</b> , basmati rice, chutney and Indian sambals	49.-	
<b>Roasted duck breast</b> , mushrooms and potatoes		

## Side dishes

<b>Selection of:</b> Seasonal vegetables, steamed or sautéed spinach, Mushroom fricassée, Basmati rice Homemade mashed potatoes, homemade rock salted fries	10.-	
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## Pastry chef delicacies

<b>Fresh fruit platter</b>	23.-	
 <b>Mrs. T’s cheesecake</b>	16.-	
<b>Chocolate “fondant”</b> and caramel ice cream (Please allow 15 minutes preparation time)	16.-	
<b>Apple tart</b> , vanilla ice cream and whipped cream (Please allow 15 minutes preparation time)	16.-	

 Share your experience: [#windowsrestaurant](https://www.instagram.com/windowsrestaurant) 

Origin of fish: Dover sole from the French Brittany coast, salmon from Scotland

Origin of meat: Poultry, beef and eggs from Switzerland,  
duck from France, lamb from Ireland

Prices are in CHF, 7.7% VAT and service charge included