APPETIZERS

LEAF SALAD

8 / 14

MIXED SALAD

10.50 / 16

ORIGINAL ITALIAN BRUSCHETTA WITH STRACCIATELLA DI BURRATA

16

SOUP OF THE DAY
OUR TEAM IS HAPPY TO PROVIDE INFORMATION

9.5 CREAMY ROASTED RED PEPPER SOUP

9.5

SAUTÉED SHRIMP IN GARLIC HERB BUTTER

6 PCS

12 PCS 18

SHRIMP COCKTAIL WITH AVOCADO, FRESH LEAF SALAD, AND HOUSE-MADE COCKTAIL SAUCE

CLASSIC BEEF TATAR

110g

210g

24

31

SERVED WITH TOAST AND BUTTER

KREBS PLATTER

(IDEAL FOR 2 PERSONS) SERVED WITH TOAST AND BUTTER

34

PASTRAMI (IT), PROSCIUTTO SAN DANIELE (IT), BÜNDNER COPPA (CH), "HOBELKÄSE" AOP, APPENZELLER CLASSIC, BRIE, PICKLES

MAIN DISHES

CAESAR SALAD

WITH CRUNCHY CROUTONS, PARMESAN SHAVINGS, AND CAESAR DRESSING

WITH CHICKEN BREAST STRIPS

26

WITH PRAWNS

22

ONLY SALAD

16

LEMON-GINGER RISOTTO
WITH GRILLED CHICKEN BREAST STRIPS

26
SUMMER RISOTTO
WITH MEDITERRANEAN VEGETABLES

24

FISH 'N' CHIPS

PERCH FILLET WITH FRENCH FRIES AND HOUSE-MADE TARTAR SAUCE

28

PAN-FRIED SALMON FILLET
WITH DILL SAUCE, MASHED POTATOES, AND SEASONAL VEGETABLES

34

MAIN DISHES

LEAN & FRESH CHICKEN BREAST WITH SALAD AND FRESH FRUIT

26

PORK SCHNITZEL WITH FRENCH FRIES
AND SEASONAL VEGETABLES

32
PEXTRA MUSHROOM SAUCE + 3.50

CHICKEN CORDON BLEU
WITH FRENCH FRIES AND SEASONAL VEGETABLES

32

EXTRA CHARGE OF CHF 8 PER PERSON FOR SHARING DISH

SPARE RIBS
HONEY-GLAZED, SERVED WITH CRISPY POTATO WEDGES

36

BLACK ANGUS BURGER

BRIOCHE BUN WITH HOMEMADE BBQ SAUCE, CARAMELIZED ONIONS, PICKLES, TOMATOES AND POMMES CRISPERS

32

MAIN DISHES

HOT STONE Choose your meat, 1 side dish and 3 sauces

BEEF FILLET

150G | 36

200G | 46

300G | 64

+100G EXTRA CHF 21

BEEF ENTRECÔTE

150G | 33

200G | 41

300G | 54

+100G EXTRA CHF 19

PORK STEAK

150G | 26

200G | 34

300G / 42

+100G EXTRA CHF 12

SIDE DISHES
FRENCH FRIES
POMMES CRISPERS
HASHBROWN
CROQUETTES
SALAD/VEGETABLE

SAUCES
COCKTAIL SAUCE
TARTAR SAUCE
SMOKE BBQ
CHIMICHURRI
CAFÉ DE PARIS

ORIGIN
CHICKEN: CH
BEEF FILLET: PAR
BEEF ENTRECÔTE: CH,
ARG
PORK: CH
SALMON: NO
PERCH: RU

SWISS HASH BROWNS

"OBERLAND RÖSTI"

WITH SWISS MOUNTAIN CHEESE, BACON AND FRIED EGG

28

"WALLISER RÖSTI"

WITH MOUNTAIN CHEESE, TOMATOES AND ARUGULA

26

"ST. GALLEN RÖSTI"

WITH GRILLED VEAL SAUSAGE AND ONION SAUCE

29

"ZURICH RÖSTI"

WITH SLICED VEAL IN MUSHROOM CREAM SAUCE

35

RACLETTE

3 DIFFERENT TYPES OF CHEESE, POTATOES,
CHIPOLATA, BACON,
PICKLED MINI CORN ON THE COB, PICKLED ONIONS,
PICKLES, MUSHROOMS, POTATOES

36 P.P.

EXTRA CHARGE OF CHF 8 PER PERSON FOR SHARING DISH

CHEESE FONDUE

CHEESE FONDUE "KREBS STYLE"
WITH CHAMPAGNE, TRUFFLE
AND PORCINI MUSHROOMS

36

CHEESE FONDUE
WITH TOMATO

29

CHEESE FONDUE
WITH CHILI PEPPERS

29

CHEESE FONDUE
WITH SMOKED HAM
AND MUSHROOMS

33

THE CLASSIC CHEESE FONDUE "MOITIÉ MOITIÉ"

29

CHEESE FONDUE WITH TRUFFLE

33

CHEESE FONDUE WITH APPLE JUICE

33
CHEESE FONDUE
WITH APPLE JUICE

29

MEAT FONDUE

BEEF BROTH WITH BEEF AND CHICKEN 200G TOTAL P.P. 4 SAUCES, SEASONAL VEGETABLES AND POMMES CRISPERS

39

EXTRA BEEF AND CHICKEN 200G

17

ALL CHEESE FONDUES WILL BE SERVED WITH BREAD AND POTATOES EXTRA CHARGE OF CHF 8 PER PERSON FOR SHARING DISH

DESSERTS

CREAMY PANNA COTTA WITH HOMEMADE STRAWBERRY COULIS

12

SUMMER TART TOPPED WITH FRESH SEASONAL FRUITS

10

CHOCOLATE FONDUE SERVED WITH FRESH FRUITS AND CRISPY BISCUITS

16

TIRAMISU

12

THANK YOU FOR VISITING! WE'D LOVE TO HEAR YOUR FEEDBACK! PLEASE LEAVE US A REVIEW ON:

TRIPADVISOR

GOOGLE REVIEWS

YOUR OPINION HELPS US GROW AND BRINGS A SMILE TO OUR TEAM WE LOOK FORWARD TO WELCOMING YOU AGAIN!

- YOUR KREBS-TEAM