

A-la-carte

## **Culinary Delights** «at Kreuz»

### ***STARTERS***

|                                                                                  |          |       |
|----------------------------------------------------------------------------------|----------|-------|
| <b>Burgundy Snails</b><br>with homemade herb butter.                             | 6 Pieces | 13.00 |
| <b>Beefsteak Tartare</b><br>mild, medium or spicy, served with toast and butter. |          | 19.00 |

### ***SOUPS***

|                                       |      |
|---------------------------------------|------|
| <b>Bouillon with sliced Pancake</b>   | 8.50 |
| <b>Tomato Soup</b> with cream topping | 9.50 |

### ***SALADS***

|                    |       |
|--------------------|-------|
| <b>Green Salad</b> | 9.00  |
| <b>Mixed Salad</b> | 10.00 |

## ***VEGETARIAN DISHES***

|                                                                                                                                                                    |       |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Vegetable Plate</b> with croquettes                                                                                                                             | 25.00 |
| <b>Schnitzel «Wiener-Style»</b> Vegan <br>served with vegetables and French fries | 29.50 |

## ***FISH DISHES***

|                                                                                                                            |       |
|----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Trout Fillets «Kreuz-Style»</b><br>Poached in white wine, served with a delicate herb cream sauce.<br>Served with rice. | 34.50 |
| <b>Crispy Fish Bites</b><br>Tender strips of zander fillet in beer batter,<br>served with tartare sauce and mixed salads.  | 28.50 |

## ***MEAT DISHES***

### ***Chicken Dishes***

|                                                                                                       |       |
|-------------------------------------------------------------------------------------------------------|-------|
| <b>Fitness Salad Plate</b><br>Two breaded chicken schnitzels, served with assorted salads.            | 28.00 |
| <b>Fitness Vegetable Plate</b><br>Two breaded chicken schnitzels, served with assorted<br>vegetables. | 28.00 |

## ***Pork Dishes***

|                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Special Sausage with Onion Sauce and Rösti</b>                                                                           | 23.50 |
| <b>Wienerschnitzel</b><br>Two breaded pork schnitzels<br>with vegetable garnish and French fries.                           | 29.50 |
| <b>Cream Schnitzel</b><br>Pork schnitzel with a delicate cream sauce.<br>Served with vegetable garnish and buttered noodles | 31.00 |
| <b>«Gschnätzlets ond Röschi»</b><br>Sliced pork in a creamy sauce,<br>served with golden-brown butter rösti and vegetables. | 31.00 |
| <b>Emmentaler-Cordon bleu</b><br>Pork cordon bleu with vegetables and French fries.                                         | 39.50 |

## ***Beef Dishes***

|                                                                                                                             | Plate          | Platter   |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|-----------|
| <b>Garnished Beef Tenderloin</b>                                                                                            | 150 gr 48.50   |           |
| Served with a generous vegetable garnish,<br>French fries and our homemade herb butter.                                     | 200 gr 54.50   |           |
| <b>Châteaubriand</b>                                                                                                        | from 2 persons | p.P 59.50 |
| Double beef fillet served with a vegetable garnish and<br>potato croquettes, accompanied by our homemade<br>Béarnaise sauce |                |           |

## ***Veal Dishes***

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| <b>Riz Casimir</b>                                                                                   | 36.00 |
| Sliced veal in a curry sauce,<br>served with rice and garnished with fruits.                         |       |
| <b>«Chopped Veal»</b>                                                                                | 39.00 |
| Sliced veal in a delicate cream sauce with vegetable garnish.<br>Served with our golden-brown Rösti. |       |
| <b>Sliced Veal Liver</b>                                                                             | 36.00 |
| Tender veal liver sautéed in butter, served with vegetable<br>garnish and our golden-brown Rösti.    |       |

## ***COLD PLATES***

|                                                      |                     |
|------------------------------------------------------|---------------------|
| <b>Large Salad Plate</b>                             | 19.00               |
| <b>Grisons Plate</b>                                 | 28.00               |
| <b>Garnished Sausage Salad</b>                       | 19.50               |
| <b>Garnished Sausage and Cheese Salad</b>            | 21.50               |
| <b>Garnished Tuna Salad</b>                          | 19.50               |
| <b>Beefsteak Tartare</b>                             | 34.00               |
| Mild, medium, or spicy, served with toast and butter |                     |
|                                                      | Small Portion 29.00 |