



**KLÖSTERLI**  
WEINCAFE

**Menu**

## KLÖSTERLI CLASICS

<b>Brasserie salad</b>	13.50
green lettuce with pickled vegetables and roasted seeds	
<b>Swiss Entrecôte „Café de Klösterli“ 200g.</b>	54.00
to be prepared by you! Served in a copperpan with herbal butter, vegetables and potatoes.	
<b>Beefsteak tatar</b>	
served with butter and toast	
<b>Starter</b>	25.50
<b>Main</b>	35.50
with Brandy, Calvados oder Whisky	+4.00
<b>Beetroot risotto</b>	32.50
ticinese organic-carnaroli risotto, walnuts, Belper Knolle (cheese)	

## STARTERS

<b>Nut lettuce</b>	18.50
bacon, egg, croutons	
<b>Balsamic lentils</b>	20.50
jerusalem artichoke, miso hollandaise	
<b>Celery foam soup</b>	15.50
parsley crumble	

## MAIN DISHES

<b>Alpstein Ribelmals chicken thigh steak</b>	44.50
chickpea vegetable curry, naan, mint-yogurt	
<b>Valais Alps pike-perch</b>	48.50
savoy cabbage, purple potatoes, crustacean foam	
<b>Braised pointed cabbage</b>	36.50
mushroom, Venere risotto, truffle sauce	

If you have any allergies or intolerances, please contact our staff

## DESSERTS

<b>Klösterli's Tiramisu</b> (contains alcohol) amaretto mascarpone foam, coffee ice cream, biscuit	<b>16.50</b>
<b>Tepidly chocolate cake</b> blood orange, vanilla cream, poppy seed ice cream	<b>14.50</b>
<b>Klösterli Affogato al Cafè</b> espresso with vanilla ice cream	<b>9.50</b>
<b>Tonka bean crème brûlée</b>	<b>8.50</b>
<b>Ice cream</b>	<b>5.50</b>
<b>Small cheese platter</b> accompanied by our homemade fruit bread	<b>17.50</b>

**With cheese and desserts we recommend:**

Marco Fabio Dulce Spätlese  
Bodegas Ontañón, Valles de Sadacia E

0.5 dl / 7.50

or

Barolo Chinato  
Nebbiolo, Barale Fratelli, Piemonte I

0.5 dl / 12.50

All prices incl. 8.1% VAT