

Starters

<i>Summer Salad</i>	VG LF GF	13
Raw vegetables caramelised seeds garden cress house dressing		
<i>Melon-Feta Salad</i>	VG LF GF	18
Marinated melon mint vegan feta made from coconut milk		
<i>Anker Chnebeli</i>		19
Smoked sausage from butcher Hämmerli (Ins) bread butter		
<i>“Inselplättli” Island Selection</i>		28
Selection from butcher Hämmerli (Ins) coppa cured ham dry-cured bacon beef sausage smoked farmhouse sausage chutney butter		
<i>Colourful Summer Tomatoes</i>	GF VG	22
Burrata from Noula (Fribourg) arugula		
<i>Beef Tartare “St. Peter`s Island” (70 g)</i>		25
Capers butter onions bread		
<i>Bone Marrow from butcher Hämmerli (Ins)</i>		18
Fleur de sel grilled Paillasse bread		
<i>Seeland Melon Gazpacho</i>	GF LF VG	15
Melon tomato cucumber basil paprika		

All prices are in CHF and include 8.1% VAT.

For information regarding ingredients in our dishes that may cause allergies or intolerances, our staff will be happy to assist you upon request.

The current origin declaration of our products is available in the restaurant.

V: vegetarian

VG: vegan

LF: lactosefree

GF: glutenfree

Main Courses

Beef Tagliata « Schumacher » (180g)	GF	47
Organic beef from Schumacher farm confit tomatoes arugula parmesan pine nuts French fries		
Beef Tartare “St. Petersinsel”		38
Capers butter onions French Fries		
Crispy Pike-Perch in Beer Batter		26
Lemon tartar sauce new potatoes with parsley, salad or French Fries		
Fried Swiss Perch fillets in Beer Batter from “La Perche Loë”		38
Lemon tartar sauce new potatoes with parsley, salad or French Fries		
Fried Swiss Pike-Perch Fillet		47
Green vegetables pearl barley beurre blanc passion fruit		
Eggplant Variation	GF LF VG	29
Tomato vegetable jus soya herbs		

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Desserts

<i>Cheese Selection from Nods</i>	VG	16
Mont Vully blue cheese garlic & pepper brie 8 flowers Vacherin Fribourgeois butter chutney		
<i>“St. Peter`s Island” Crème brûlée</i>	VG GF	11,5
berries mint		
<i>Sous-vide Thyme Peach</i>	VG	14
yogurt ice cream macarons rhubarb gel mascarpone		
<i>Morello cherries in All their Forms</i>	VG	18
Mousse chocolate amaranth meringue pink pepper		

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Ice Cream Menu

Denmark

GF|VG

2 scoops white vanilla ice cream | warm
chocolate sauce | quinoa from white
chocolate

Milan

VG

2 scoops coffee-barista ice cream |
espresso | amaretti

Coupe 2 Scoops
Coupe 3 Scoops

Dubai

VG

2 scoops pistachio ice cream | warm
chocolate sauce | angel hair

Stockholm

GF|VG

2 scoops yogurt-forest berry
ice cream| blueberry compote
| oat crumble

12
15,5

Ice Cream Flavours

vanilla ||chocolate | coffee | caramel | yogurt- forest berry | pistachio
stracciatella | matcha latte

Sorbets

blueberry | strawberry | Granny smith apple | apricot

1 scoop ice cream

4.5

cake of the day

6,5

with whipped cream

1,5

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