APPETIZERS

VEGETARIAN	Krafft salad bowl with vegetables, seeds & grains VEGAN, GLUTEN FREE	14.50 / 25
	Glazed Carrots with flageolet bean purée, quince chutney & walnuts GLUTEN FREE, VEGAN	23
SOUP	Pumpkin Velouté with roasted pumpkin seeds, crème chantilly, crispy fried onions & homemade pickles GLUTEN FREE, VEGAN UPON REQUEST	22
MEAT	Beef Tatare with Hollandaise sauce, homemade pickles & toast GLUTEN & LACTOSE FREE UPON REQUEST	27 / 45
	Duck Rillettes with braised beetroot, plum and beetroot purée, chicory, hazelnuts & toasted baguette LACTOSE FREE, GLUTEN FREE UPON REQUEST	25
	Pâté en Croûte – homemade pâté with house-aged charcuterie, mushroom pâté, pickled gherkins, Pommery mustard, onion chutney & toast	29
FISH	Smoked Mackerel with grilled fennel, yoghurt cream, figs, bitter leaf salad & orange vinaigrette GLUTEN FREE, LACTOSE FREE UPON REQUEST	28

Beautiful moments on the Rhine
since 1873

LORENZ'S MENU

SURPRISE

3 courses 85
+ optional 4 courses +16

MAIN COURSES

MEAT	Homemade Chicken Puff Pastry with chicken oysters, parsnip purée, Savoy cabbage, mushrooms & tarragon	47
	Sauerkraut Casserole with bacon, smoked pork shoulder, Saucisson sausage, Pommery mustard & Ratte potatoes GLUTEN FREE, LACTOSE FREE UPON REQUEST	54
FISH	Mussels «Bouchot du Mont-Saint-Michel» & Fries with chicory salad & baguette LACTOSE FREE & GLUTEN FREE UPON REQUEST	41
	Pan-Seared Redfish Fillet with black salsify and leek ragout, fish fumet foam & Fregola Sarda OPTIONAL WITH BRETON LOBSTER (50 GR)	52 + 26
VEGETARIAN	Parisian-Style Gnocchi with mushroom foam, porcini mushrooms, Brussels sprouts & aged Comté cheese VEGAN UPON REQUEST	43
	Confit Celeriac with beurre gribiche, spinach, poached egg & Spätzli GLUTEN FREE UPON REQUEST	37

BIG PIECE

MEAT	Braised Beef Short Ribs Burgundy Style approx. 800 g with mushrooms, bacon, onions & mashed potatoes GLUTEN FREE, LACTOSE FREE UPON REQUEST	105
	Côte de veau – Veal Chop approx. 800 g with French fries, broccoli, Hollandaise sauce & jus GLUTEN FREE & LACTOSE FREE UPON REQUEST	178
FISH	Whole turbot approx. 1 kg with autumn vegetables & Fregola Sarda GLUTEN FREE UPON REQUEST	145

«You have to be romantic,
to invest yourself, your money and
your time in cheese»

ANTHONY BOURDAIN

CHEESE

WE LOVE CHEESE	A carefully selected cheese variation by Rolf Beeler, Maître Fromager	15 / 25

DESSERT

WE LOVE SWEETS	Tarte Tatin to share +1 scoop of ice cream PRE-ORDER WITH YOUR APPETIZERS	41 + 5
	Plum Tartlet with vanilla cream, poached plums & cream cheese ice cream	21
	Homemade Chocolate Mousse "Krafft" with quince sorbet VEGAN, GLUTEN FREE	17
	Crème Brûlée GLUTEN FREE	15
	Ice cream & Sorbet VEGETARIAN / VEGAN, GLUTEN FREE	5

ALL PRICES IN CHF AND INCLUDING VAT.
OUR STAFF IS HAPPY TO PROVIDE INFORMATION ABOUT ALERGENES.

DECLARATION MEAT: JENZER NATURA QUALITY
CH: BEEF, PORK, VEAL, SAUCISSON SAUSAGE

DECLARATION POULTRY:
CH: CHICKEN
FR: DUCK

DECLARATION FISH:
FAO 27: MACKEREL, REDFISH
FR: MUSSELS
ES: TURBOT

DECLARATION BREAD: CH
SOURDOUGH BREAD: CH, BREAD LOVE