



# DAILY MENU

NOVEMBER 20TH - NOVEMBER 24TH

11:30AM - 2:00PM

## MENU VEGETARIAN

Beet root risotto with fresh goat cheese  
and caramelized walnuts and sea salt 26

## MENU FISH

Salmon steak roasted on his skin »á la meuniere«  
served with almonds, capers and boiled potatoe 29

## MENU MEAT

“Coq au vin”  
in redwine braised chicken on mashed potatoes  
with two kinds of carrots and pearl onions 29

## SOUP OF THE DAY

Ask staff for the soup of the day 11

Prices in CHF incl. Tax November 2017  
Beef: Switzerland and South America  
Chicken: Switzerland



THE  
LION