

KLEIN RIGI

EST 1886



„Klein Rigi“ Variation	28.50
Beef fillet carpaccio / Vitello Tonnato / Beef tartare	
Vitello Tonnato Slices of tender veal with tuna fish sauce	19.50
Vitello «Klein Rigi» Slices of tender veal with olive oil and balsamic vinegar	19.50
Beef fillet carpaccio	19.50
Beef tartare with toast and butter	21.00
As a main course	37.00
Baked perch fish with homemade tartar sauce	16.50



Colourful leaf salad	10.50
Mixed salad	12.50
Tomato salad with onion and olive oil	9.80
Lamb's lettuce with and egg	12.50
Lamb's lettuce with bacon and egg	13.50
Beetroot carpaccio with feta and rucola	16.00

Our homemade salad dressings: Italian dressing, French dressing, house dressing



Riesling soup	9.80
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All prices in CHF incl. VAT

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GRILLED BEEF



	200 g	300 g	
Beef tenderloin	52.00	58.50	
<i>The beef tenderloin has the «finest» structure of all cuts of the animal. The fillet is very low in fat and an important source of vitamins and minerals. Matured for 6 to 8 weeks.</i>			
	250 g	350 g	
Swiss beef entrecôte matured on the bone	52.50	58.50	
<i>The Entrecôte is a steak from the intercostal part of the beef. Matured for at least 6 weeks.</i>			
Beef tenderloin skewer approx. 300 g			49.00
(Beef tenderloin medallions)			
Beef fillet strips			39.50
with homemade paprika sauce			
Beef fillet strips			39.50
with homemade green pepper sauce			
Beef fillet strips			39.50
with homemade jus			

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GRILLED PORK



	200 g	300 g
Swiss pork steak	28.00	34.50
<i>Pork loin is a short-fiber, lean meat with very low-fat content.</i>		

GRILLED VEAL



	200 g	300 g
Swiss veal steak	49.00	62.00
<i>The veal cane loin is the noblest, most tender and leanest cut of veal, along with the veal tenderloin.</i>		

GRILLED CHICKEN



Swiss chicken breast Supreme with skin	35.00
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RIGI CLASSICS FOR TWO

Châteaubriand approx. 400 g with Béarnaise sauce	per person	58.50
Châteaubriand approx. 600 g with Béarnaise sauce	per person	68.00

Châteaubriand is a double steak of beef tenderloin.

The name comes from the French writer and politician François-René de Châteaubriand (1768-1848).

SAUCES

Pepper sauce	5.50
Jus	5.50
Béarnaise sauce	5.50

The weight of the meat refers to the raw state before grilling.

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FISH

Zander fillet	42.50
Baked perch fish with homemade tartar sauce	33.50
Fried giant shrimps (with shell)	39.50



VEGETARIAN

Pasta with basil pesto	22.50
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SIDE DISHES

French fries	6.50
Croquettes	6.50
Homemade spaetzle	6.50
Pasta	6.50
Potato gratin	6.50
Various vegetables	6.50
Grilled vegetables	6.50
Spinach	6.50
Djuvec-rice	6.50
Healthy dish	10.00

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MEAT AND FISH ORIGIN

Beef	CH		Zander	EU	
Pork	CH		Giant shrimps	VN	
Veal Swiss Prime	CH		Perch	EST	
Chicken Frifag	CH				

Our suppliers:

Meat: „Our boss“ Walter Arnold

Vegetables: Gemüsebau Egger, Wertbühl

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