



STARTERS



„Klein Rigi“ Variation	29.50
Beef fillet carpaccio / Vitello Tonnato / Beef tartare	
Vitello Tonnato Slices of tender veal with tuna fish sauce	21.00
Vitello «Klein Rigi» Slices of tender veal with olive oil and balsamic vinegar	21.00
Beef fillet carpaccio	21.00
Beef tartare with toast and butter	22.50
As a main course	39.00
Baked perch fish with homemade tartar sauce	18.00

SALADS



Colourful leaf salad	10.50
Mixed salad	13.50
Beetroot carpaccio with feta and rucola	17.50

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

SOUP



Riesling soup	11.50
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GRILLED BEEF

	200 g	300 g
Beef tenderloin	54.00	60.50
<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	55.20	61.50
<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 (Beef tenderloin medallions)		52.00
Beef fillet strips with homemade paprika sauce		41.50
Beef fillet strips with homemade green pepper sauce		41.50
Beef fillet strips with homemade jus		41.50



GRILLED PORK



	200 g	300 g
Swiss pork steak	30.50	36.50
<i>Pork loin is a short-fiber, lean meat with very low-fat content.</i>		

GRILLED VEAL



	200 g	300 g
Swiss veal steak	52.50	65.00
<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	36.00
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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.



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



Pasta with basil pesto	22.50
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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	13.00

All prices in CHF incl. VAT



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