

# BREAKFAST & LATE LUNCH

## BREAKFAST

For gourmets in the morning  
from 8:30 to 10:15

**Croque Monsieur**  
with truffle butter, farmer's ham  
and Gruyère cheese  
15.00

**Croque Madame**  
with truffle butter, farmer's ham,  
Gruyère cheese and fried egg  
17.50

**Egg Benedict**  
with spinach and rapeseed foam  
9.00  
smoked salmon | raw ham each +5.00

**Avocado on Toast**  
with feta, grilled vegetables, pickled  
onions and smoked almonds  
12.00

**Fresh seasonal fruit plate**  
9.00

**French Toast**  
with vanilla sauce, cinnamon sugar  
and fresh berries  
12.00

**Fried eggs | scrambled eggs**  
each 7.00

**Egg omelette**  
9.50

## EXTRAS

|               |      |
|---------------|------|
| Crispy bacon  | 4.50 |
| Cheese        | 4.50 |
| Tomatoes      | 1.50 |
| Baked beans   | 3.00 |
| Avocado       | 6.00 |
| Spinach       | 1.50 |
| Spring onions | 1.50 |
| Herbs         | 1.50 |

## LATE LUNCH

For the late hunger  
from 14:30 to 17:00

**Cesar's Salad**  
Romaine salad, bacon  
and Parmesan shavings  
12.50 | 18.50  
chicken breast | prawns each +9.50

**Organic Beef Tartare from Uelihof**  
the classic with toast and butter  
23.50 | 33.50

**Club sandwich**  
with ham mayo, chicken, bacon,  
fried egg, tomato, lettuce and crisps  
32.50

**Vegetarian club sandwich**  
with miso mayo, smoked tofu, coleslaw,  
tomato, rocket and crisps  
30.50

**Thai curry soup**  
with glass noodles and peanuts  
13.50

## APÉRO

**Toasted bread**  
with celery cream, Belper Knolle  
and frisée salad

with herb cream, pastrami  
and frisée salad  
14.50

**Hummus trio**  
with pita bread  
15.50

**Extra pita bread**  
3.00

**Swiss tapas**  
three different tapas  
17.50

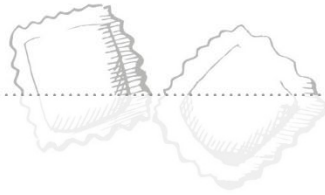


F O N T A N A

## À LA CARTE

### TO START

|  |                         |
|--|-------------------------|
| Daily soup   | 6.50                    |
| Morel cream soup<br>with black garlic  | 14.50                   |
| Spring salad<br>with lemon vinaigrette, asparagus, edamame,<br>radish, strawberries, feta, sesame and pistachios | 15.50                   |
| Salmon tatar with ponzu vinaigrette,<br>cucumber and spring onions   | 20.50                   |
| Caesar's salad<br>Lettuce, bacon, Parmesan shavings<br>+ chicken breast or prawns                                | 12.50   18.50<br>+ 9.50 |
| Roast beef with Remoulade sauce<br>and pan-fried spring potatoes   | 28.00   38.00           |



### FISH OF THE DAY

Ask for our  
current fish dish.



### FAVORITES

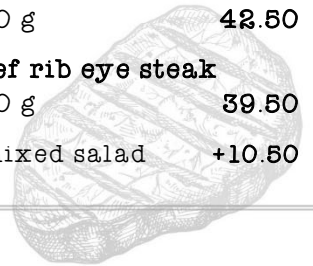
|   |               |
|---|---------------|
| BIO Swiss Cheeseburger<br>Organic beef burger with BBQ sauce,<br>raclette cheese, cucumber relish, onions<br>and French fries | 31.50         |
| BIO beef tartare from Uelihof<br>The classic with toast and butter<br>or French fries   | 23.50   33.50 |
| Wiener Schnitzel (veal)<br>with lingonberry sauce   | 36.50         |
| Veal Cordon bleu<br>with Urner Mountain cheese, smoked ham  | 38.50         |
| Black angus beef entrecôte 250 g<br>served in a small pan<br>with homemade Café de Paris sauce                                | 44.00         |

ORIGIN OF meat: Switzerland | salmon: Norway | prawns: Vietnam

### «GREEN EGG»-GRILL

The charcoal-fired  
"Green Egg" is famous for  
even cooking and sexy,  
smoky BBQ flavor.

|  |        |
|--|--------|
| Chicken breast «Alpstein»<br>150 g     | 22.50  |
| Veal flank steak<br>200 g              | 36.00  |
| Black angus<br>beef entrecôte<br>250 g | 42.50  |
| Beef rib eye steak<br>250 g            | 39.50  |
| + mixed salad                          | +10.50 |



### VEGETARIAN

|  |                          |
|--|--------------------------|
| Green Burger<br>Vegan soy patty in a sesame bun<br>with BBQ sauce, tomato, cucumber, onions,<br>sweet potato fries and vegan cole slaw | 26.00                    |
| White asparagus<br>with hollandaise sauce and boiled potatoes<br>+ smoked salmon or raw ham  | 20.50   32.50<br>+ 10.00 |

### SIDES

each 5.00

French fries  
Sweet potato fries  
Butter noodles  
Rice  
Market vegetables  
Mixed green salad with  
pickled vegetables

### SAUCES

each 2.00

BBQ sauce  
Morel cream sauce  
Café de Paris  
Herb butter

Prices in CHF, VAT incl.



# BEVERAGES

## SOFT DRINKS

|   |        |      |
|---|--------|------|
| Fontana water   | 30 cl  | 3.00 |
| sparkling / non-sparkling                               | 50 cl  | 4.00 |
|   | 100 cl | 7.00 |
| Homemade ice tea  | 30 cl  | 4.20 |
| Homemade lemonade                                       | 45cl   | 6.50 |
| Lemon juice, elderflower syrup<br>sparkling water, lime |        |      |
| Coca-Cola / Coca-Cola Zero                              | 33 cl  | 4.20 |
| Rivella red / blue                                      | 33 cl  | 4.20 |
| Fanta / Sprite  | 33 cl  | 4.20 |
| Apple Spritzer  | 33 cl  | 4.20 |
| Gazosa Dolce Aranciata /<br>Lampone / Limone            | 35 cl  | 4.20 |
| Schwepes Bitter Lemon                                   | 20 cl  | 4.20 |
| Schwepes Tonic Water                                    | 20 cl  | 4.20 |
| Tomato juice  | 20 cl  | 6.50 |
| Orange juice (freshly pressed)                          | 20 cl  | 4.90 |
| Suure Most (non-alcoholic)                              | 33 cl  | 5.50 |

## APERITIF

|  |           |
|--|-----------|
| Aperol Sour  | 12.00     |
| Aperol, lemon juice, sugar<br>fresh pressed orange juice |           |
| Americano  | 12.00     |
| Campari, red vermouth<br>sparkling water, orange         |           |
| White wine spritz<br>(sweet / sour)                      | 7.50      |
| Campari, 25 Vol. %                                       | 4 cl 4.50 |
| Aperol, 15 Vol. %  | 4 cl 6.50 |
| Lillet blanc, 17 Vol. %                                  | 4 cl 6.50 |
| Cynar, 16.5 Vol. %                                       | 4 cl 6.50 |
| San Bitter (non-alcoholic)                               | 4 cl 6.50 |
| Ramazotti, 30 Vol. %                                     | 4 cl 6.50 |

## COFFEE / TEA

|                           |      |
|---------------------------|------|
| Espresso                  | 4.00 |
| Espresso doppio           | 4.50 |
| Coffee with cream / milk  | 4.00 |
| Cappuccino / white coffee | 4.50 |
| Latte Macchiato           | 4.50 |
| Hot chocolate / Ovo       | 4.50 |
| Tea (various sorts)       | 4.00 |

## BEER

|                         |       |      |
|-------------------------|-------|------|
| Baarer Bier Herrgöttli  | 20 cl | 3.80 |
| Baarer Bier Stange      | 30 cl | 4.40 |
| Baarer Bier Kübel       | 50 cl | 6.00 |
| Baarer Bier non alcohol | 33 cl | 4.50 |
| Baarer Goldmandli Bier  | 33 cl | 4.50 |
| Baarer Erdmandli Amber  | 33 cl | 4.50 |
| Baarer Höllbier         | 33 cl | 4.50 |
| Munich wheatbeer (DE)   | 50 cl | 6.50 |

## DIGESTIF

|                                 |      |      |
|---------------------------------|------|------|
| Original Etter                  | 2 cl | 8.00 |
| Zuger Kirsch 41% Vol.           |      |      |
| Original Etter                  | 2 cl | 9.00 |
| Vieille Poire Williams 40% Vol. |      |      |
| Grappa Nardini 40% Vol.         | 2 cl | 7.50 |

Prices in CHF, VAT incl.

For questions about allergens and intolerances, please contact our staff.