



ENJOY YOUR MEAL

Kathrin Matter
and the Bad Bubendorf Family

SEASONAL MENU

Tomato trilogy

lemon-burrata | tomato carpaccio
Bloody Mary sorbet | tomato-ginger
chutney

—

Grilled giant prawns

Aioli | peperoncini | mango | avocado

—

Beef entrecôte

chimichurri | Prosecco risotto |
ratatouille

—

Summery & refreshing

lemon slice | bisquit
raspberry sorbet | lemon balm

Three course menu	79
Four course menu	89

VEGETARIAN SEASONAL MENU

Tomato trilogy

lemon-burrata | tomato carpaccio
Bloody Mary sorbet | tomato-ginger
chutney

—

Chanterelle ravioli

thyme | Mascarpone | parmesan

—

Homemade Indian samosas

Basmati rice | peppermint-yoghurt

—

Summery & refreshing

lemon slice | bisquit
raspberry sorbet | lemon balm

Three course menu	59
Four course menu	69

CLASSIC STARTERS

Seasonal leaf salad ✓ ✕	12
simple and popular	
Colourful mixed salad ✓ ✕	14
fresh, crisp and healthy	
Tatar classic	27
mild, medium or spicy	
prepared according to your wishes	
served with toast and butter	
with fresh egg yolk	1.50
refined with cognac, whisky or calvados	4.50

SEASONAL STARTERS

Colourful summer salad ♡	16
watermelon avocado carrots cashew nuts	
string beans strawberry dressing	
Tomato trilogy ♡ ✕	19
lemon-burrata tomato carpaccio	
Bloody Mary sorbet tomato-ginger chutney	
Grilled giant prawns ✕	22
Aioli peperoncini mango avocado	
Caesar salad	starter 19
Crispy chicken slices mini lettuce parmesan	main 26
croûtons	

SALAD DRESSINGS

Italian ✕ ♡ | French ✕ | balsamico dressing ✕ ✓ | strawberry dressing ✕ ✓

Prices in Swiss francs (CHF) including 8.1 % VAT



vegetarian



vegan



lactose-free



gluten-free

LITTLE WARM-UPS

Curry-coconut soup ✓ ✕

a breeze of oriental feeling | candied ginger

13

Andalusian gazpacho ♥

with garlic croûtons

14

VEGI WITH LOVE

Creamy Prosecco risotto ♥ ✕

Castelmagno cheese | roasted hazelnuts
Burrata | summer pesto

starter

24

main

32

Handmade chanterelle ravioli ♥

thyme | Mascarpone | parmesan

starter

24

main

33

Homemade Indian samosas ✓ ✕

Basmati rice | peppermint-yoghurt | mango chutney

28

FROM THE LAKES

Seabass filets fried on the skin ✕

taglierini | ratatouille | mango salsa

44

Sautéed Orkney salmon filet ✕

rosemary potatoes | grilled vegetables | Chimichurri

46

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CLASSIC DISHES

Chateaubriand 'Bad Bubendorf' from 2 persons	per person	69
juicy grilled double steak of Swiss beef tenderloin (500g)		
sauce béarnaise French fries seasonal vegetables		
40 minutes preparation time for maximum culinary pleasure, in 2 services		
Finely chopped veal	portion	44
creamy mushroom sauce homemade butter 'rösti'	small portion	36
Veal Cordon bleu		49
filled with savoury cheese ham		
French fries seasonal vegetables slice of lemon		
Beef entrecôte		49
Prosecco risotto ratatouille Chimichurri		
Swiss filet of beef		57
rosemary potatoes grilled avocado Chimichurri		
Sautéed corn-fed chicken breast with summer pesto		38
taglierini grilled vegetables black gold (jus)		
Tatar classic		35
mild, medium or spicy		
prepared according to your wishes		
served with toast and butter		
with fresh egg yolk		1.50
refined with cognac, whisky or calvados		4.50

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SWEET DREAMS

Summery & refreshing		16
lemon slice bisquit raspberry sorbet lemon balm		
Chocolate mousse		14
a declaration of love to our Swiss chocolate		
Strawberry Tiramisù		12
mascarpone coffe brittle Amaretto		
'No dessert'		6.50
take it with a wink and make an exception, even though you are not supposed to		
Our seasonal sorbets 	per scoop	4.50
lemon mango raspberry with Prosecco		+ 3
Ice cream 	per scoop	4.50
vanilla strawberry chocolate stracciatella mocca (coffee) caramel yoghurt banana pistachio with whipped cream		2
Chilled coffee		13.50
coffee ice-cream whipped cream		
Sorbet Le Colonel 		13.50
lemon sorbet vodka		
Denmark		14
vanilla ice-cream chocolate sauce whipped cream		
Affogato 		8
Espresso vanilla ice-cream		

FOR GOURMETS

Selection of cheeses 	portion	19.50
various mature cheeses from near and far	small portion	13
chutney homemade fruit bread		

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DECLARATION OF ORIGIN

The quality of our basic products is given our highest priority. Veal, beef and pork come from the Basel region or from farms in Switzerland. The corn-fed chicken is delivered directly from France. We import sea bass from the Mediterranean sea, salmon from Scotland and trout from Swiss farms.

In case of food allergies, questions about ingredients and origin of our products, please ask our service staff.

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MEAT COOKING STAGES

franz: bleu engl: raw	The meat is almost raw on the inside. It has a brown, thin crust and yields strongly when pressed. when you press on it. Escaping meat juice is red.
franz: saignant engl: rare	The meat is still slightly bloody at the core and is pink on the outside. It has a brown, crispy crust..
franz: à point engl: medium	The meat is pink throughout on the inside, yields to pressure and has a brown, crispy crust.
franz: demi-anglais engl: medium-well	The meat has only a light pink core, the meat juice is pink.
franz: bien cuit engl: well done	The meat is fully cooked, no longer yields.

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