

welcome at the restaurant PLUSPUNKT

Dear guests

Thank you very much for being with us. It is a pleasure to serve you and to spend a few hours with you. We hope, you will have a good time and enjoy our fresh and regional dishes.

Here, people with disabilities work closely with our restaurant staff.

Thank you, and enjoy!

your Pluspunkt staff

origin

pork:	switzerland (canton schwyz)
veal:	switzerland
beef:	switzerland
chicken:	switzerland
lamb:	ireland
dried meat:	switzerland
ham:	switzerland
bacon:	switzerland
trout / red meated trout	brüggli trout from Sattel
Fera (white fish)	switzerland

allergies

if you have an allergi, please tell us when ordering, so we can find a an alternative for you

vegan

you can find our vegan dishes in the menu. if you would like to eat an other dish, please tell us and we can find a good solution.

gift.voucher

If you want to buy a gift voucher from our restaurant, please let us know.

for 2 people and more

châteaubriand

with sauce bearnaise and vegetables
and a side dish of your choice

saffron risotto

tagliatelle

potato galettes

french fries

pilaf rice

we serve the châteaubriand and cut it at the table,
it is served in two courses

p.P. 65.00
at least 20 minutes

salads

salad served in a bowl

with cucumbers and carrots

for two people or more

per person 7.50

butterhead lettuce

with chives, red radishes and minced egg

10.50

iceberg salad with croutons,

bacon strips and roasted chicken strips

8.50
13.50/ 19.50

choose your favourite dressing

rasberry dressing

balsamico dressing

french dressing

starters

Schwyzter beefsteak tatar style
traditionally prepared at the table
served with toast and butter
starter 75 g 22.00
main course 150 g 32.00

«**PLUSPUNKT**» **vegetarian tatar** **vegan** (without butter)
made with tofu, aubergines and other delicacies
traditionally prepared at the table
served with toast and butter
starter 75 g 19.00
main course 150 g 30.00

Thin sliced of veal roast
with sweet pepper-vinaigrette, arugula and sprouts 16.00

tomato salad with swiss buffalo mozzarella
served with basil oil and arugula 10.00/ 15.00

„a little bit of everything“
small portions of the three starters
served on one plate
so you don't have to make a decision

„a bit of“ tatar (beefsteak or vegetarian)
„a bit of“ veal roast
„a bit of“ tomato salad with swiss buffalo mozzarella 17.00

soups

piquant cold soup of melon
with peppermint 9.00

white tomato soup
with raw ham and basil oil 11.00

from land

chicken roulade filled with spinach and fresh cheese
with red wine jus, saffron risotto and pine-nuts 23.00/ 29.00

beef fillet strips on egg mushrooms sauce
with tagliatelle and vegetables 38.00 / 49.00

veal saltimbocca with marsala jus
saffron risotto and green beans 27.00/ 36.00

smoked lamb rumpsteak
with red wine shallots, potato galettes
and green beans 26.00 / 35.00

cordon bleu «PLUSPUNKT»
filled with alp cheese and cured ham
served with french fries and vegetables 32.00

out of the water

deepfried fera (white fish)
with tartar sauce and mixed salad 25.00 / 31.00

trout fillets
with white wine - butter sauce
served with tagliatelle and spinach 26.00 / 32.00

red meated trout steak
with honey-garlic butter, sweet pepper and
cucumber ragout and potato galettes 27.00 / 33.00

If you wish, we serve with these dishes one of the following choices

saffron risotto

tagliatelle

pilaf rice

potato galettes

crispy french fries

vegetarian dishes

„sliced seitan zurich style“ vegan
with homemade seitan,
pilaf-rice and glazed carrots 21.50 / 27.50

crispy potato pancakes
with vegetables, sour cream and mashed apples 18.50 / 22.50

soya meat balls on peperonata vegan
with french fries 18.50 / 23.50