

BOUTIQUE
HOTEL AUBERGE
LANGENTHAL

« The only way to get rid of temptation is to yield to it. »

Oscar Wilde

CHEF'S DAILY OFFER

We will be happy to advise you personally.

Very best regards

Kathrin Spillmann

Host

Andri Casanova

Host & Head chef

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MENU

Let us surprise you! We are pleased to show you a culinary selection.

4- cours menu CHF 112

5- cours menu CHF 126

Or as a vegetarian option

4- cours menu CHF 95

5- cours menu CHF 109

Additionally you can select some cheese from our selection CHF 18

Wine pairing to our 4-course menu CHF 45

Wine pairing to our 5-course menu CHF 55

prices incl. 8.1% VAT in CHF

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STARTERS

YELLOWFIN TUNA Green asparagus, sesame, bonito	27
BELLY OF SWISS BEER PORK OR BURRATA White asparagus, herb vinaigrette	26/24
LEAF SALAD Seeds, house dressing	16
GARLIC SOUP Mushroom, parsley, (lamb tatar)	16/24
CANNELLONI OF CABBAGE TURNIP Dill cream, saffron, pistachio, apple	23

MAIN COURSES

WHITE ASPARAGUS Ricotta dumpling, hazelnut, herb pesto	42
STEAK OF SWISS VEAL Tagliolini, morel sauce, spring vegetables	58
BRAISED SHOULDER OF IRISH LAMB Bramata polenta, green asparagus, spring garlic	52
BREAST OF SWISS CHICKEN Wild garlic gnocchi, baby carrot	47
SWISS CHAR Potatoes, white asparagus, lime	51

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DELICIOUS DESSERTS

DARK CHOCOLATE CAKE	17
Strawberry, tarragon, cucumber	
Rhubarb-crispbread-pudding	17
Orange blossom ice cream, rhubarb-ginger chutney	
PISTACHIO ÉCLAIR	17
lime, raspberry	
ICED COFFEE	11/16
with whipped cream	
DIFFERENT HOMEMADE ICE CREAM AND SORBET per scoop	6
with whipped cream	2
CHEESE SELECTION	up from 18
Homemade fruitbread	

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