

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

SWISS VEAL SWEET BREAD Celery, parsley, lemon	27
GOAT CHEESE / GIANT SHRIMPS Monk's beard, peas, yuzu	24/27
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

VEGETARIAN WELLINGTON WITH BEETROOT Puff pastry, mushroom, spinach	42
CHEEK OF SWISS BEEF Barley, spring onion	45
BACK OF IRISH LAMB Beluga lentil, herbs, parsley root	52
BREAST OF SWISS CHICKEN Wild garlic gnocchi, spring vegetables	47
ICELANDIC CODFISH Basmati rice, miso, edamame, wakame, ponzu	51

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DELICIOUS DESSERTS

DARK CHOCOLATE CAKE	17
Pineapple, kiwi-peppermint sorbet	
MOUSSE OF PEANUTS	17
Dark chocolate, sea salt, mandarine	
STUFFED CREAM PUFF	17
Coconut cream, passionfruit, chocolate ice cream	
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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