

P Y R A M I D E

R E S T A U R A N T

ABEND SPECIALS

DIENSTAG | THUESDAY



GÜGGELI ABEND CHICKEN NIGHT

POULET IM CHÖRBLI | CHICKEN IN THE BASKET
½ Poulet knusprig gebraten | 40 Minuten Zubereitung
mit hausgemachter Sauce | mild | feurig
½ FRIED CRISPY CHICKEN | 40 minutes cooking
with homemade sauce mild | spicy
22.-

POULETFLÜGELI
rassig gewürzt
mit hausgemachter Sauce | mild | feurig
CHICKEN WINGS
spicy seasoned
with homemade sauce mild | spicy
5 Stück 18.-
à discretion 26.-

MISTKRATZERLI | 40 Minuten Zubereitung
frisch aus dem Ofen
Rosmarin | Knoblauch | Peperoncini
POUSSIN | 40 minutes cooking
rosemary | garlic | peperoncini
24.-

Alle Gerichte inklusive Pommes frites | Reis | Nudeln
All dishes are included French fries | rice | noodles

MITTWOCH | WEDNESDDAY



FONDUE CHINOISE HOT POT

SALATINSEL

Verschiedene Blatt- und Gemüse-Salate
Auswahl an Garnituren

Balsamico- | French- | Tages-Dressing
*Various leaf and vegetable salads
choice of garniture*

Balsamic | French | daily dressing

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in der CONSOMME | *in the BEEF BROTH*

Rind | Kalb | Schwein | Poulet
beef | veal | pork | chicken

ODER | OR

im FISCHSUD | *in the FISH BROTH*

Crevetten | Lachs | Pangasius | Zander
king prawns | salmon | pangasius | pike perch

BEILAGEN auf dem Buffet | SIDE DISHES at the buffet

8 hausgemachte Saucen | Reis | Pommes frites | Gemüse | Früchte
8 homemade sauces | rice | French fries | vegetable | fruits

Preis pro Person 49.- | inkl. kleinem Dessert 55.-

DONNERSTAG | THURSDAY



PASTA PLAUSCH PASTA VARIATION

Donnerstag | 27. Februar 2020
Thursday | 27th of February 2020

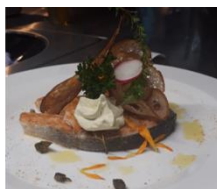
KÄSE-FONDUE RAVIOLI | *CHEESE FONDUE RAVIOLI*
grüne Pfeffersauce | gegrillter Kürbis | Spinat
green pepper sauce | grilled pumpkin | spinach
kleine Portion | Portion | *small portion | portion*
16.- | 24.-

RAVIOLI BOLOGNESE | *RAVIOLI BOLOGNESE (Schweiz)*
Käsesauce | Basilikum-Schaum
cheese sauce | basil foam
16.- | 24.-

SCHOLLENFILET RAVIOLI | *FILLET OF PLAICE RAVIOLI*
gebratene Crevette | Safran-Sauce | Cherry Tomaten
fried king prawn | saffron sauce | cherry tomatoes
kleine Portion | Portion | *small portion | portion*
17.- | 26.-

Alle Pasta sind hausgemacht by Anthony
all pastas are homemade by Anthony

FREITAG | SAMSTAG FRIDAY | SATURDAY



ABENDMENÜ EVENING MENU

13. + 14. März 2020
13th + 14th of March 2020

BÄRLAUCH GNOCCHI | WILD GARLIC GNOCCHI
getrocknete Tomaten | Amaretti-Krümel
air dried tomatoes | amaretti crunches

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POCHIERTES EI | POACHED EGG
Pasta filo (knuspriger Teigboden)
pasta filo (crunchy puff pastry)

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KRÄUTERSEITLING | KING OYSTER MUSHROOM
auf luftigem Teig | Kräutersauce
on fluffy pastry | herb sauce

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RAVIOLI | RAVIOLI
Beef Stroganoff Füllung | Chimichurri Schaum
stuffed with beef Stroganoff | chimichurri foam

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PASSIONSFRUCHT SGROPPINO | PASSION FRUIT SHERBET

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LAMMKOTELETTS GEGRILLT | GRILLED LAMB CHOPS
Marsala Jus | cremige Polenta | Spargel-Bohnen
Marsala gravy | creamy polenta | long beans

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FRISCHE FEIGENSCHNITZE | FRESH FIGUE CUTS
Mascarpone Mousse | Schokoladen Späne
mascarpone mousse | sharped chocolate

Preis pro Person 58.-