THE RESTAURANT

SPECIAL WEEKS

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At Q The Restaurant we always pick up different culinary themes and create a whole new menu around it. Right now the topic is:

LE VALAIS



STARTERS

Soup of the day Ask for our daily soup

6.50

Daily creation's Choose from our selection of daily creations presented at the table

6.50

Fendant hay soup in a bread roll Valais white wine soup with hay flavour, served in a bread roll with fig compote and fresh cheese crumble

11.50

THE Q-STAR

Beef-Tatar Classic The classic one with organic beef, toast and autumn garnish

> sm. 19.50 / reg. 28.50 Beef: Switzerland

······ BEILAGEN je 5.00 ······

william potatoes | saffron rice pilaf roesti | sweet potato fries three-coloured lentil pasta | french fries market vegetables | season salad

DECLARATION

Wherever possible, all our products come from Switzerland

Our partners:

Uelihof Fleisch-Manufaktur, Ebikon Hans Felder Fleischwaren AG, Schwyz Mundo Gemüse AG, Rothenburg G. Bianchi AG, Zufikon

Ask our service staff regarding origin, allergens and ingredients - we are happy to provide information!

- MAIN COURSE

Lamb fillet36.50Sautéed lamb fillet in a herbs coat withjus, William potatoes, market vegetablesLamb: New Zealand

Salmon trout «Apricotine» 39.50 Sautéed salmon trout fillet with dried apricots chutney, saffron rice pilaf, fried spinach Fish: Switzerland

Valais veal steak51.50Pink roasted veal steak, gratinated with
tomato and Valais cheese, Valais roesti
and market vegetables51.50Veal: Switzerland51.50

Grilled beef fillet (180g) 49.50 with mushroom cream sauce, sweet potato fries, market vegetables Beef: Switzerland

Guinea fowl 35.50 Guinea fowl breast in a raclette cheese and nut coat, three-coloured lentil pasta, celery with apple Guinea fowl: Switzerland

VEGAN

Barley pot stew

Vegan barley pot stew with mountain herbs pesto, dried pears and dried beans, served with roasted Valais rye bread

28.50



Sweet temptations

Choose from our daily dessert creations.

6.50