On the back you will find
Fitness plate and all red wines

Jeannette Koller and and all employees
welcome you warmly at the hotel Sternen Muri

White wines served by the glass

ST. SAPHORIN „La Foncette“ Chasselas | **AOC, Lavaux, Waadt, Raymond Chappuis, Switzerland**	7.50	52.50
Sauvignon blanc **Weingut Tement, Südsteiermark, Austria**	8.00	56.00
Grüner Veltliner «Erste Lage» **Weingut Undhof, Salomon, Ried Wachtberg in Krems, Austria**	9.00	63.00
ROERO ARNEIS **DOCG, Piemont, Guidobono, Italy**	8.00	56.00
PINOT GRIGIO **IGT, Ormelle, Terre Veneta, Italy**	7.00	49.00
CHARDONNAY **Collection sud, Pays d’oc, France**	6.00	42.00

Rosé wine served by the glass

Oeil de Perdrix **Pinot Noir, AOC, Château d’Auvernier, Neuchâtel, Switzerland**	9.00	63.00

Apéro with and without *alcohol

Nachtigall	Prosecco with elderberry syrup	9.50
***Hugolino**	Schweppes, elderflower syrup, mint	8.50
Hugo	Prosecco, elderflower syrup, mint	9.80
Ingwerer	Ginger liqueur, Prosecco, Ginger Ale	12.50
***Sunset**	San bitter with orange juice	8.50

Tatar | Burger

	Starter	Portion
Beef tartare «the classic one» with pickles, capers, onions, olives, toast, butter	26.50	36.50
Beef tartare «Italianità» with parmesan and lemon star Pickles, capers, onions, olives, toast, butter	28.50	38.50
Beef tartare «Belper Art» with Belper Knolle and onion marmalade Pickles, capers, onions, olives, toast, butter	28.50	38.50
With 2 cl Cognac or Whiskey or Calvados	plus	5.00
Beef-Burger		19.50
With bacon | with cheese	plus	1.50

Supplements

Small mixed salad	6.50	Small green salat	5.50
French fries	6.50	Allumettes	6.50

Salad | Soup

	Starter	Portion
Lettuce salad	9.50	13.50
Mixed salad	12.50	18.50
Lamb's lettuce salad with bacon 1.50 | with egg plus 2.50	12.50	18.50
Smoked trout filet Horseradish, rims, onions, lemon	18.50	28.50
Lamb's lettuce salad with alpine cheese grapes, pumpkin seeds, pumpkin slices	16.50	25.50
„Mettlen Bowl“ with sausage Lettuce salad, coarse mustard, pickles, onion rings, tomatoes	16.50	24.50
«Vita Bowl» with Quinoa Lettuce salad, pumpkin, gratinated goat cheese, pumpkin seeds	17.50	26.50
Sternen-Salad with Belper Knolle Lettuce salad with tomatoes and cucumber slices on fig mustard dressing	17.50	26.50

Cream of pumpkin soup with cinnamon pumpkin seeds	10.00
Cream of tomato soup with gin	12.50
Clear soup from oxen with meat and herbs	12.50

Meat classics

«Donald Russel» Fillet of beef 180 grams 48.00
with vegetables and café de paris

Side dish french fries or allumettes	6.50	Small mixed salad	6.50
Noodles or rice	5.00	Rösti or truffle risotto	8.50

Cordon bleu the from pork 39.00
filled with gruyère cheese and ham, served with allumettes and vegetables

Veal cutlets 36.00
with mushroom cream sauce, served with Rösti

Liver of veal 36.00
with rösti and red wine sauce

Free range guinea fowl breast 38.00
grapes, mashed potatoes, sauerkraut

Fish

Fillets of perch with almonds 44.00
Boiled potatoes and vegetables small 38.00

Austria as a guest

	Starter	Portion
Risotto with truffle		28.00
Chestnut noodles with black nuts pumpkin, savoy cabbage, fig mustard and Belper hard cheese		28.00
Gnocchi with alpine cheese Pumpkin, pumpkin seed pesto		28.00
«Jäger-Vegi» with Spätzle red cabbage, marroni and autumn vegetables		32.00
Venison filet medallions with wild berry sauce with chestnut noodles, savoy cabbage and pumpkin		45.00
Saddle of venison with cranberry and game sauce Spätzle, red cabbage, chestnuts and vegetables		48.00
«Wienerschnitzel» of veal with boiled potatoes		36.00
«Metzger Teller» Boiled meat, bacon, sausages, ribs, tongue sausage, coarse mustard, boiled potatoes, sauerkraut and dried beans		39.00
Veal goulash with sausages		38.00
Stew from the boiled fillet Beef stock, marrow bone, vegetables, potatoes, roasted bread and apple core		46.00
Backhendl with pumpkin remoulade sauce breaded and baked		32.00

Side dish Pommes or Allumettes	6.50	Small mixed salad	6.50
Noodles or rice	5.00	Spätzle	6.00
Boiled potatoes	4.50	Gnocchi	6.00

Desserts

Ice cream map

Crema Catalana				10.00
Warm chocolate cake with liquid heart Fruit and plum glace				14.50
Merängge with cream	small	8.50	big	11.00
Ice cream with Merängge and cream	small	11.00	big	14.50
Vermicelle with cream	small	9.50	big	12.50
Coupe Nesselrode Vanilla ice cream, vermicelle, cream and merängge	small	11.00	big	14.50

Open 365 days a year **06.00 to 23.00 o'clock**
Warm kitchen throughout **11.30 to 22.30 o'clock**

vegetarian vegan gluten-free lactose-free

We obtain the meat mainly from Switzerland | Venison: Slovenia | Beef fillet: Scotland |
Allergens and growth-promoting substances may be included | all prices in CHF and including 7.7% VAT

QR Code for our drinks menu

Fitness plate

Spring rolls fitness plate 20.00 25.00
with mixed salad and sweet chili sauce

Swiss perch fitness plate 27.00 32.00
with mixed salad and tartar sauce

Cordon bleu fitness plate with mixed salad 39.00

Wienerschnitzel fitness plate 36.00
with mixed salad and cranberries

Red Wines Austria

Blaufränkisch HEIDEBODEN 8.50 59.50
Pittnauer, Qualitätswein, Burgenland, Austria

RED PITT 9.00 63.00
Pittnauer Qualitätiswein, Burgenland, Austria
Zweigelt | Blaufränkisch | Merlot

Zweigelt 8.00 56.00
Pittnauer Qualitätiswein, Burgenland, Austria

BIG JOHN Cuvée Reserve 2018 59.50
Familie Scheibelhofer, Burgenland, Qualitätswein, Austria
Zweigelt, Pinot Noir, Cabernet Sauvignon

PHANTOM 2017 74.00
Kirnbauer Qualitätswein, 16 Monate Eichenfass, Burgenland, Austria
40% Blaufränkisch | 27% Cabernet Sauvignon | 23% Merlot, 10% Syrah

Red wines served by the glass

Merlot del TICINO 7.50 52.50
AOC Ticino, Tamborini SA, Switzerland

Primitivo «FALCETTO» 6.50 45.50
IGT Puglia, Falcetto, Salento, Italy

BARBERA d'Alba Ruvei 2016 8.00 56.00
DOC Marcesi di Barolo, Veneto, Italy

RIPASSO Bieti 2016 8.50 59.50
DOC Classico Superiore, Valpolicella, Italy
Corvina | Corvinone | Rondinella

Rioja Beronia, Reserva 2015 9.50 66.50
DOC Reserva, Ollauri, Rioja, Spain
Tempranillo | Garnacha

Bottled white wines

Pinot Gris «REBGUT STADT BERN» 62.00
Schafiser Stadtkellerie, AOC, Bielersee, Switzerland

YVORNE «Chant des Resses» 62.00
Label OR Terravin, Grand Cru, AOC, Chablais, Switzerland
Chasselas

Epesses «LA RÉPUBLIQUE» 64.00
Chasselas | AOC Patrick Fonjallaz, La vaux, Switzerland

MADAME ROSMARIE MATHIER 62.00
Cuvée blanc, AOC Valais, Adrian Mathier, S
Assemblage von Petite Arvine | Pinot Blanc | Silvaner | Pinot Gris

Chablis 68.00
Chardonnay | ACC Christian Moreau, Chablis, Burgund, France

Bottled red wines

Epesses «LA RÉPUBLIQUE» 2018 62.00
AOC, Lavaux, Patrick Fonjallaz, Switzerland
Pinot Noir | Gamay

MADAME ROSMARIE MATHIER 2017 65.00
Cuvée rouge, AOC Valais, Adrian Mathier, Switzerland
Cabernet Sauvignon | Syrah | Humagne Rouge | Pinot Noir

QUATTROMANI 2016 115.00
Merlot | DOC, Tessin, Switzerland
Gemeinschaftswerk der Winzer Brivio, Delea, Gialdi, Tamborini

Pinot Noir PILGRIM 2016 84.00
AOC Graubünden, Möhr-Niggli, Switzerland

STADT-BERNER BARRIQUE Pinot Noir 2018 62.00
AOC Bielersee, Rebgut der Stadt Bern, Switzerland

NOVE RESERVE 2016 68.00
DOC Douro, Moreira Jorge, Portugal
Touriga Francesca | Touriga Nacional

CROOKED Wines Barrique 2015 97.00
Douro, DOC, 17 Monate Eichenfass, Secret Spot Wines, Portugal
Touriga National und diverse autochthone Sorten

LAGREIN 2018 58.00
DOC Südtirol, Kloster Muri-Gries, Italy

AMARONE Speri 2013 136.00
DOCG Vigneto Monte Sant'Urbano
Speri della Valpolicella classico, Veneto, Italy
Corvina | Rondinella | Corvina Veronese | Molinara

BRICCO MANZONI 2012 86.00
DOC Rocche, Langhe Rocche dei Manzoni Monforte d'Alba, Italy
Nebbiolo | Barbera

Nebbiolo 2017 175.00
DOC, Piemont, Guidobono, Italy

SITO MORESCO 2016 89.00
DOC Langhe, Angelo Gaja, Piemont, Italy
35% Nebbiolo | 35% Merlot | 30% Cabernet

BRICCO DELL'UCCELLONE 2015 96.00
Barbera | **DOCG d'Asti, Braida, Piemont, Italy**

BAROLO La Serra 2009 175.00
DOCG, La Morra, Voerzio Alberto, Piemont, Italy
Nebbiolo

CONCERTO di Fonterutoli 2016 96.00
IGT Toskana, Castello di Fonterutoli, Marchesi Mazzei, Italy
80% Sangiovese | 20% Cabernet Sauvignon

LE SERRE NUOVE 2014 96.00
DOCG Toskana, Ornellaia, Italy
Merlot | Cabernet Sauvignon | Petit Verdot | Cabernet Franc

BRUNELLO di Montalcino 2005 139.00
DOCG Toskana, Siro Pacenti, Italy
Sangiovese

BOSCARELLI Vino Nobile 2012 82.00
DOCG Marchesi de Ferrari Corradi, Toscana, Italy
Sangiovese prugnolo gentile 85%, Colorino, Canaiolo, Mammolo

RUTE 2017 75.00
DOC, Toscana, Guado al Melo, Bolgheri, Castagneto Carducci, Italy
Cabernet Sauvignon

PRIMITIVO di Manduria 2017 58.00
DOC Puglia, Apulien, Italy
I Vercesi

Mille e una Notte 2016 108.00
DOC, Donnafugata, Sicilia, Italy
Nero d'Avola | Petit Verdot | Syrah | andere Trauben

Etna - PIETRARIZZO Tornatore 2015 78.00
DOC Etna rosso, Azienda agricola F. Tornatore, Castiglione, Sizcilia, Italy
Nerello Mascalese

RODRIGUEZ & SANZO Vignerons 2018 78.00
DO, Toro, Zamora, Jaavier Rodriguez & Sanzo, Spain
Tempranillo | 18 Monate gereift in Barriques-Whisky-Fässern

MARIO 2016 69.00
D.O. Ribera del Duero, Vega Clara, Spain
Tempranillo | Cabernet Sauvignon

OCCULTUM LAPIDEM 2016 68.00
AOC Domaine de Bila-Haut, Michel Chapoutier,
Midi - Languedoc-Roussillon, France
Syrah | Grenache | Carignan

CHÂTEAU CISSAC 2015 82.00
AOC Cru Bourgeois, Haut Médoc, Grand vin de Bordeaux
16 Monate gelagert in 50% neuen Barriques
75% Cabernet Sauvignon | 20% Merlot | 5% Petit Verdot

The Chocolate Block 2018 82.00
Western Cape Coastal Region, Südafrika,
Syrah | Cabernet Sauvignon | Cinsault | Viognier

All wines in 70 cl or 75 cl bottles | prices are in CHF and include 7.7% VAT | it is forbidden to serve wine to young people under 16 years of age