

regional, fresh and seasonal

All our dishes are carefully, gently und freshly prepared by hand.
It is only by this way we can guarantee the usual high quality of our kitchen.

Waiting time may be a consequence of that careful preparation.
We therefore kindly ask you for some patience and understanding in advance.

It is important for us that the ingredients we use
are from animal and nature friendly production.
That is why we prefer regional suppliers and local specialties.

Even allergy sufferers can feast with us without hesitation!

We thoroughly prepare our dishes
gluten free, without artificial additives (E) and without flavor enhancers.
The motto of our kitchen is a healthy cuisine and digestible for all our guests.

However, if you only have little time, but still want to eat some real food,
please let us know while ordering.

We will do our best to let you enjoy your meal anyway.



Our Kitchen team

Raija Lanz, Julia Rentsch, Michael Gfeller(Chef), Beat Soltermann
Renate Soltermann and Simon Hirsbrunner

Löie (Lion) - Menu

Two types of the Marbach trout
Home-smoked and baked in Panko-coat
accompanied by "Sweet Corn Hazelnut"

Cold tomato essence, basil royal
with tomato chorizo cake

Grilled Swiss salmon fillet, bean wok vegetables
Celery puree and saffron couscous

Sous vide cooked round mocken from calf
served with chicken thigh - Involtini
filled with egg mushroom Deuxelles,
Baked potato and grilled vegetables "Ratatouille"

Rich cheese plate

"Raspberry Dream"

Menu 6 course	95.-	wine accompaniment 38.-
Menu without fish and cheese	76.-	wine accompaniment 22.50

Fish - Menu

4-course fish menu "Surprise" from the Löie kitchen 74.-

Starters

Two types of the Marbach trout Home-smoked and baked in Panko-coat accompanied by "Sweet Corn Hazelnut"	24.-
Lukewarm cherry tomatoes with balsamic vinegar with caramelized burrata and basil	14.50

Salads

Assorted green lettuce salad with roasted sunflower pips	8.-
House salad, mixed with croutons and bacon	9.50

Soups

Cold tomato essence, basil royal with tomato chorizo cake	13.50
Sweet potato soup (cold or warm) with glazed scallop	14.50
Homemade clear soup with sherry	12.50

Fish dishes

Grilled Swiss Salmon Filet
Bean wok vegetables, celery puree
and saffron couscous 39.50

Fried trout from the Biosphäre Marbach
on tomato-basil salsa with chilli
served with colourful vegetables
and zucchini lime risotto 36.-

Vegetarian

Creamy zucchini and lime risotto with grilled vegetables 26.-

Egg mushroom ragout with herb cognac sauce
served with Rösti 29.50

Summer dishes

Homemade roast beef pink roasted and cold carved
served with a fine tartar sauce, salad garnish and French fries 33.-

Freshly prepared beef - Tatar LÖie Art (cut by hand)
served with a colorful salad, served with toast 33.-

Sous vide cooked round mocken from calf
served with chicken thigh - Involtini
filled with egg mushroom Deuxelles,
Baked potato and grilled vegetables "Ratatouille" 42.-

"Löie Burger"
Homemade beef burger (180g)
in ciabatta bread with bacon, mozzarella, olives
and rocket served with baked potato and sour cream 28.-

Fitness plate richly garnished

Beef steak with herb butter 32.-

Chicken breast with herb butter 29.50

Pork steak with herb butter 28.50

Fried trout from the Biosphäre Marbach
on tomato and basil salsa with chili 32.-

Meat dishes

Pork Cordon Bleu filled with bacon and herb cream cheese served with colourful vegetables and French fries		36.-
Bernese sliced meat Beef and veal with fresh mushrooms, with mustard sauce and served with hash brown	portion Plate	39.50 32.-
Tender beef entrecôte (Swiss Quality Beef) with homemade herb butter, colourful seasonal vegetables and the supplement of your choice		43.-
Beef fillet medallion of Australian beef with Burgundy sauce served with colourful vegetables and the side dish of your choice		48.-

side dishes

French fries, hash brown, croquettes, baked potato, zucchini lime risotto
or tagliatelle

recommendation of the house

"Bistecca alla fiorentina"
Bone matured Swiss Côte de boeuf on red wine jus
served with baked potato and summer vegetables
(from two persons, cooking time 35min.)

48.- p.p.

Declaration

As far as possible, we source our products from the region.
specifically, we are currently using:

Origin of meat

free-range eggs	Langis, Hardtli, Langnau
veal	Switzerland
pork	Switzerland
beef	Switzerland
chicken	Switzerland
sausages	Switzerland
beef fillet	Australia
Côte de boeuf	Switzerland

Origin of fish

trout	biosphere Marbach, Switzerland
salmon	Switzerland
scallop	Northwest Atlantic MSC Certified Fisheries

Allergies

The service team will gladly inform you about ingredients in our dishes,
allergies or intolerances on request.

Legal notice

Australian meat could have been produced using performance-enhancing
means and antibiotics.