

regional, fresh and seasonal

Our kitchen team prepares all dishes carefully, gently and freshly by hand. Only in this way can we guarantee the usual high quality from our kitchen.

It is an important concern for us that the raw products for our dishes come from animal- and nature-friendly production. Therefore, we prefer regional suppliers and specialties from our area.

Allergy sufferers can also feast with us without hesitation!
Because we cook largely gluten-free,
without artificial additives (E) and without flavor enhancers.

If you should not have planned so much time,
but would like to eat "öppis rächts",
please let us know when you place your order.
We will do our utmost to ensure that you can still enjoy your meal.



Our kitchen team from left to right
Stefanie Wüthrich, Michael Gfeller, Beat Soltermann, Joel Beck and Raija Lanz

Lion Menu

two types of poultry
Emmental pumpkin / apple

Smoked whisky bread soup
Crispy duck praline

Schwandner trout fillet / orange-pepper crust
Orange foam / cranberry-wirings / truffle risotto

Saddle of venison / game jus
parsnips / potato mousseline / balsamic blackberries

Cheese selection

Charlotte-Royal
Espresso-Ice cream

| | | |
|------------------------------|-------|-------------------------|
| Menu 6 course | 105.- | Wine accompaniment 43.- |
| Menu without fish and cheese | 84.- | Wine accompaniment 27.- |

Fish Menu

Grilled scallop / shrimp crispy roll
Beluga lentils / vanilla / fennel
Orange / Wasabi mayo

Pumpkin cream soup / sage
Schwandner smoked trout

Schwandner trout fillet
Orange-pepper crust
orange-foam / cranberry-wirsing
Truffle risotto

Amaretto-Variation
Ice cream / tiramisu / crisp

4 course menu 82.-

Starters

two types of poultry
Emmental pumpkin / apple 24.50

Grilled scallop / shrimp crispy roll
Beluga lentils / vanilla / fennel
Orange / Wasabi mayo 24.50

Salads

Assorted green lettuce salad / roasted sunflower pips 9.-

Mixed House salad / croutons / bacon 12.-

Field lettuce salad / egg / croutons 13.50

Field lettuce salad / smoked salmon 16.50

Dressings: house dressing / Nut dressing

Soups

Smoked whisky bread soup / Crispy duck praline 15.50

Pumpkin cream soup / sage
Schwandner smoked trout 15.50

Homemade consommé / sherry 13.-

Fish specialties

Schwandner trout fillet
orange-pepper crust / truffle risotto
cranberry-whirling / orange-foam 42.-

Sautéed Schwandner trout fillet wrapped in bacon
Creamy sauerkraut / chive potatoes / Seasonal vegetables 39.-

Vegetarian

Truffle risotto / seasonal vegetables 32.-

Spaetzli gratin (tiny flour dumplings)
Raclette cheese / seasonal vegetables 28.50

Autumn vegetable plate
Curd-spaetzli / pickled fruits 26.50

Game dishes

Saddle of venison / game jus
parsnips / potato mousseline / balsamic blackberries 49.50

Classic

Saddle of venison platter LÖIE Art (roe deer)
Wild cream sauce (from 2 persons) 59.- p.p.

Saddle of venison as a plate dish (roe deer) 49.50

Venison escalope "Mirza" / wild cream sauce (roe deer) 44.-

Homemade venison stew „Lion - style“ (roe deer) 39.-

Venison cutlet "Stroganoff" / paprika sauce (roe deer) 43.-

All classic venison dishes
Autumn vegetables / curd spaetzli / pickled fruits

Meat dishes

| | | |
|--|---------|-------|
| Beef entrecôte from pasture-raised beef Red wine jus / seasonal vegetables / side dish of your choice | | 54.- |
| Berner Geschnetzeltes | portion | 42.- |
| Beef and veal / mushroom / mustard sauce / hash browns | plate | 36.- |
| Pork cordon bleu bacon / onions / raclette cheese / honey walnuts Seasonal vegetables / French fries | | 39.- |
| Löie burger Homemade beef burger / Ciabatta bread bacon / onions / raclette cheese / red cabbage Apple-chili sauce / French fries | | 29.50 |

Side dishes

French fries / hash browns / Croquettes
Curd-spaetzli / chive potatoes / truffle risotto

Declaration

As far as possible we source our products from the region.
especially we use at the moment:

| | |
|--------------------------------|------------------------------|
| Free-range eggs | Langis Hardtli, Langnau |
| Organic potatoes / apple cider | Biohof Moos, Langnau |
| Vegetables | Kuhn vegetable farm, Rüegsau |
| Trout / Smoked trout | Fish farm Schwandenmatte |

Meat origin

| | |
|---------------|--|
| Calf | Switzerland |
| Pork | Switzerland |
| Beef | Switzerland |
| Sausages | Switzerland |
| Côte de Boeuf | Switzerland |
| Chicken | Switzerland |
| Duck | France |
| Venison | Switzerland and EU in first class quality |

Fish origin

| | |
|---------------------|--|
| trout, smoked trout | Schwanden, Switzerland |
| Shrimps | Vietnam |
| Scallops | Northwest Atlantic, Trawl MSC Certified Fishery |

Allergies

The service team will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances.