













STARTERS

Soup  	16
White asparagus soup with caramelised green asparagus and wild garlic oil	
Salad  	16
Spring salad with pickled vegetables, granola and chive vinaigrette	
Spring  	24
Grilled asparagus salad with king oyster mushrooms, peas, radish, spring onion, wild garlic and dandelion	
Artichoke  	21
Grilled artichoke with walnut vinaigrette and lime sour cream	
Goat's cheese 	21
Caramelised goat's cheese with wild garlic pesto, spinach, pickled rhubarb and toast	
Salmon 	28
House-cured dill salmon from Lostallo with pea puree, spinach, sour cream and honey mustard	
Steak tartare – Enja sauce  *	28
Steak tartare with pickles and caperberries	
As a main course	
Marrow bone  *	16
Grilled marrow bone with toast	
Large portion	
	22

*With gluten-free bread on request.

All prices are in CHF and include VAT



The recipe for this dish does not contain any ingredients of animal origin (vegan). However, accidental cross-contamination cannot be fully excluded.








The recipe for this dish does not include any gluten-containing ingredients. However, accidental cross-contamination cannot be fully excluded. Gluten-free bread is available on request.

Origin of our veal, beef, pork and chicken: Switzerland, fish: Switzerland

Our staff will be happy to provide information on allergens and intolerances. Alternatively, please scan the QR code for a list of allergens.



MAINS

Gnocchi  		32
Homemade wild garlic gnocchi with grilled spring onions, dried tomatoes and roasted cedar nuts		
Kohlrabi 		31
Kohlrabi patties with wild garlic and fresh cheese filling, Swiss chard, cress and herb oil		
Spring pie 		32
Pie filled with smoked asparagus, peas, apple and spring onions, sesame seeds, herb dip and colourful spring salad		
Asparagus 		38
Grilled white asparagus with smoked potatoes, gremolata and Hollandaise sauce		
With IP Suisse ham		11
With smoked salmon		15
Cauliflower – Enja's specialty  		34
Spicy grilled cauliflower with lemon yoghurt hummus and apple slices		
Pikeperch 		54
Grilled pikeperch from Sins in Aargau with seasonal vegetables Plus your choice of side dish		
Pork 		46
Grilled spare ribs in BBQ sauce with spring vegetables And sweet potato wedges		
Chicken 		41
Grilled chicken breast with spring vegetables Plus your choice of side dish and sauce		
Flank steak 	200g	46
Grilled flank steak with spring vegetables Plus your choice of side dish and sauce		
Ribeye 	200g	49
	300g	65
Grilled ribeye steak with spring vegetables Plus your choice of side dish and sauce		
Veal 	200g	56
	300g	68
Grilled veal chop with spring vegetables Plus your choice of side dish and sauce		

Sides

Mashed potatoes, smoked potatoes, red rice, French fries, sweet potato

Sauces

Jus, Béarnaise sauce, Hollandaise sauce, Enja chimichurri, spicy chef sauce, Café de Paris sauce

DESSERTS AND CHEESES

Meringue ♥ ✂	14
Meringue with a rhubarb and ginger compote and apple sorbet	
Cheesecake	18
White chocolate cheesecake with rhubarb sorbet	
Lemon ✂	14
Lemon creme brûlée	
Chocolate trilogy ✂	18
Smoky beetroot brownie with white chocolate mousse And chocolate parfait	
Iced coffee ✂	14
Homemade whipped iced coffee	
With cherry	
Tiramisu – Enja's speciality	16
Classic tiramisu	
Jumi cheeseboard ✂ *	22
A selection of Jumi cheeses, served with honey mustard, honey, dried apricots and walnuts	

**With gluten-free bread on request.*

ICE CREAM AND SORBET

Homemade:	5
Vanilla ♥	
Rhubarb sorbet ♥	
Apple sorbet ♥	
Vanilla	
Chocolate	
Coffee	