



Restaurant & Bodega

# GENUSS AM FLUSS

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Welcome to the restaurant  
"Am Fluss"

and

enjoy

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We only serve Swiss meat. The origin of fish is given at the counter

All prices in Swiss Francs, incl. 7.7 % VAT

## Soups

Tomato Cream soup with a vegetable pincho or a chicken pincho 12.80  
Pumpkin-Apple soup with curry 12.80  
Small Tomato Cream soup as a starter 8.00  
Small pumpkin-apple soup as a starter 8.00

## Salads

Lamb's lettuce 18.80

On a cranberry-honey dressing with sautéed mushrooms, bread crumbs, apple pieces, chopped egg and bacon strips

Fresh lettuce on a cranberry-honey dressing with sautéed mushrooms, walnuts, apple pieces and topped with ...

- luke warm goat cheese 16.90
- crispy Swiss chicken pieces 17.90
- in olive oil grilled prawns 18.90
- grilled salmon pieces 18.90
- sautéed vegetables 16.90

Fancy more variations? e.g. the salad with goat cheese and salmon on top?  
Every combination is possible! Each extra topping is an extra 4.90

The salad without any topping 12.50

Small green salad as a starter (or to go with your main dish) 7.80

## For your little ones (up to the age of 12)

"Fluss Nuggets" house made with fresh Swiss chicken breast & french fries 13.00  
Pasta with tomato sauce 9.00

## Pinchos (basque tapas)

Cold Pincho platter 18.00  
6 assorted Pinchos from our daily offer

Pimientos de Padrón 11.50

Pincho with goat cheese and honey 5.80

Pincho with Chorizo 5.80

Pincho with Serrano 5.80

Pincho with salmon tartare 6.80

A portion of olives 5.90

Garlic baguette 6.80

Prepared with butter; if you prefer olive oil, please inform your service

Portion of french fries with ketchup or mayonnaise 9.80

## Vegetarian pinchos

Spanish Tortilla 18.50

Home made with seasonal vegetables, topped with warm goat's cheese, served with a sour cream chives dip

Vegetable Pincho 16.80

Vegetable skewers grilled in olive oil, with tomato sauce, Pimientos de Padrón and roesti

## Warm Pinchos and specialities

**Chicken Pincho marinated in curry 18.50**  
and served with a garlic dip and french fries

**Burger Pincho 19.90**  
Two cheeky burgers prepared with pure lean Swiss beef,  
BBQ Sauce and french fries

**Grilled prawns with orange-chili chutney and garlic baguette 21.80**

**Roesti Pincho and smoked salmon 23.00**

**Chorizo-potato Pincho with a garlic dip and salad 21.50**

### signature dish

**"Fluss" Pincho Platter 34.50**

a combination of the daily warm Tapas offer  
with tomato sauce and a sour cream dip with chives

**Steak tartare with a salad bouquet & toasted baguette 28.80**

**French fries as a side dish with the tartare 7.00**

**Giant burger ("Swiss Military Burger") 29.00**  
Big time double burger prepared with lean Swiss beef, cheese, bacon,  
tomato, onions, red cabbage, fried egg, pickled cucumber & french fries

**Chicken Burger 24.90**  
Swiss chicken breast with caramelized pineapple, sweet corn, cocktail  
sauce, cheese, onions, tomatoes, red cabbage, fried egg and french fries

### Extra sauce to each dish

BBQ or ketchup or mayonnaise or cocktail 1.50

Garlic dip or sour cream dip with chives or house made orange-chili chutney or  
tomato sauce 3.00

# Dinner

These dishes we love to serve you after 5:30 pm

the "Fluss" signature dish

**Filet "Donostia"**      150g    39.80    /    300g    59.80

Tender Swiss beef fillet, with a bouquet of vegetables,  
mushroom cream sauce and french fries

## Venison

**Deer stew ("Hirschpfeffer") 38.50**

With mushrooms, cranberry pear, red cabbage and spaetzli

## Fish

**Filet of whitefish à la meunière 34.50**

With roesti and creamed savoy cabbage

## Vegetarian

**Spaetzli with seasonal vegetables 26.50**

With mushroom cream sauce

**Breaded Camembert 27.80**

with cranberry sauce on mushroom risotto

**do you prefer another side-dish ?**

Instead of one of the above, choose one of the following:

Rösti    -    French fries    -    Spätzli    -    Mushroom risotto

**Extra sauce to each dish**

BBQ or ketchup or mayonnaise or cocktail 1.50

Garlic dip or sour cream dip with chives or house made orange-chili chutney or  
tomato sauce 3.00

# Sweets

## **Pincho dessert variation 13.80**

A sweet temptation with a choice of house made cakes with Giolito ice cream

## **Crêpe "Kawalec" 16.50**

A crêpe delight with warm berries and Giolito vanilla ice cream

## **Apple "chüechli" 17.50**

Typically Swiss! Homemade baked apple rings with cinnamon sugar,  
Vanilla sauce and a scoop of ice cream of your choice

## **Vermicelles "Emmental" 9.80**

with Meringue & "Niedle" (whipped cream)

## **Vermicelles "Giolito" 11.80**

with Meringue, "Niedle" and a scoop of vanilla ice cream

Taste for more? Ask for our ice cream and sundae menu!

# Wine by the glass

Served from premium bottle quality

*Please ask for our wine list for our full offer of finely selected premium wines, all coming from the "3 lake" region in western Switzerland or from 20 different wine regions in Spain*

All shown prices are by the glass (1dl)

## White

Chardonnay (Fredri Marolf, Tschugg)	7.80
Chasselas d'Or (Fredri Marolf, Tschugg)	7.50
Viña Tobia (Rioja, Spain)	7.50
Capricho (Bierzo, Spain)	8.00

## Rosé

Oeil-de-Perdrix (Fredri Marolf, Tschugg)	7.50
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## Red

L'or rouge (Fredri Marolf, Tschugg)	7.80
Semele Crianza (Ribera del Duero, Spain)	7.80
Selección de Autor (Rioja, Spain)	7.50
Nexus One (Ribera del Duero, Spain)	8.00
Frontaura Crianza (Toro, Spain)	8.50

## Sparkling

Cava Jané Ventura DO Penedes	8.80
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*Cava is the "Champagne" from Spain and is produced following the "Méthode traditionnelle" letting the wine ferment in the bottle*