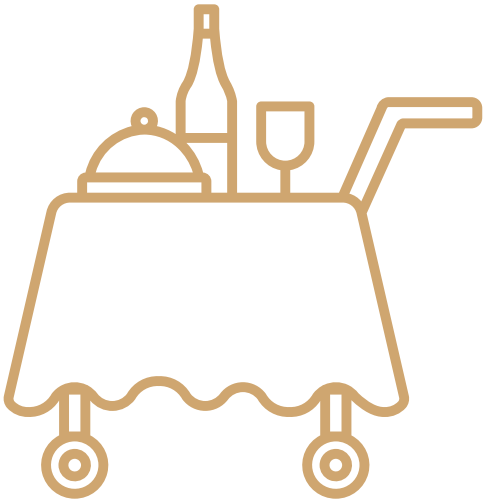
JACK'S BRASSERIE

Restaurant

ROOM SERVICE

06:30pm - 09:30pm

To order room service please call number 111.



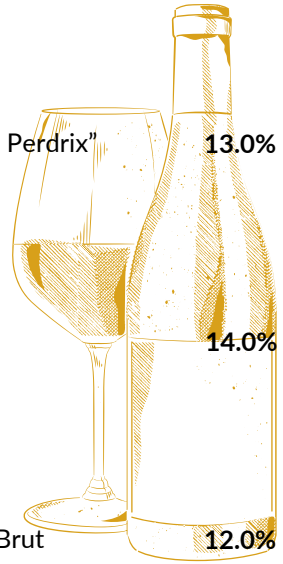
HOT BEVERAGES

Kaffee	6.-
Espresso, Ristretto	5.-
Doppel Espresso, Ristretto	7.50
Cappuccino	7.50
Latte Macchiato	7.50
Tee und Kräutertee Early Gray, Sencha Fukuyu, Camomille, Verveine, Tilleul, Menthe, Darjeeling, English Breakfast, Fruits rouges	6.-
Ovomaltine oder heiße Schokolade	6.-
Milch	3.-
Hausgemachter Glühwein	8.-

SOFT DRINKS

Coca cola, Coca cola zero	33cl	6.-
Sprite, Fanta	33cl	6.-
Nesta Pfirsich	33cl	6.-
Rivella Rot oder Blau	33cl	6.-
Ginger Beer, Tonic, Bitter Lemon	20cl	6.-
Fruchtsäfte Orange, Tomate, Apfel Ramseier, Ananas	20cl	6.-
Meyers Wasser still oder	75cl	4.-
mit Kohlensäure	45cl	2.-

WINES



White		**1 dl**	**7.5 dl**
Regina Weiss *Bianco di Custoza*	**12.0%**	**8.-**	**40.-**
Rosé		**1 dl**	**7.5 dl**
Badoux "Oeil de Perdrix" *Chablais Vaud*	**13.0%**	**8.-**	**40.-**
Red		**1 dl**	**7.5 dl**
Regina Rot *Primitivo*	**14.0%**	**8.-**	**40.-**
Sparkling		**1 dl**	**7.5 dl**
Laurent Perrier Brut *Champagne*	**12.0%**	**16.-**	**105.-**
Millennio Brut *Prosecco*	**11.0%**	**9.-**	**61.-**

BEERS

Erdinger Weissbier	**5.3%**	50cl	**10.-**
Hubertus Dunkel	**5.7%**	33cl	**6.-**
Erdinger Alkoholfrei	**0.0%**	33cl	**6.-**

JACK'S BRASSERIE

Brasserie since 1894

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Vegetarian

VEGAN Vegan

ANTIPASTI

Bruschetta with tomatoes and mozzarella	Sfr. 9
Bruschetta with dry ham and artichokes	Sfr. 14
Focaccia with homemade olive tapenade VEGAN	Sfr. 8
Homemade focaccia with wild garlic pesto VEGAN	Sfr. 8

STARTER

Homemade foie gras pâté	Sfr. 38
Gazpacho with tomatoes and pepper VEGAN	Sfr. 18
Green salad with artichokes and sliced cheese	Sfr. 19
Vitello tonnato «Regina»	Sfr. 22
Beef carpaccio with pine nuts and rocket	Sfr. 19
Colourful tomato salad with burrata and pesto	Sfr. 19
Tuna tataki	Sfr. 24
Gambas tempura with two sauces	Sfr. 24

SEA & ITALY

Pike-perch fillet with a small ratatouille	Sfr. 40
Fillet of char fried with olive oil, capers and tomatoes	Sfr. 42
Risotto with mushrooms	Sfr. 29
Spaghetti with chicken and fine herbs	Sfr. 30
Spaghetti with vegetables and shrimps	Sfr. 38
Spaghetti Bolognese or Napoli	Sfr. 30
Penne with wild garlic pesto and burrata	Sfr. 28
Eggplant fritter with two sauces	Sfr. 28

BURGER

Regina-Burger Beef steak, confit onions, tomato, raclette cheese, rösti, homemade «deluxe-sauce	Sfr. 36
Chicken-Burger Supreme chicken, tomato, raclette cheese, homemade «deluxe» sauce	Sfr. 34
Fisch-Burger Eggplant caviar, tomato, pike-perch tempura, onions, salad	Sfr. 34

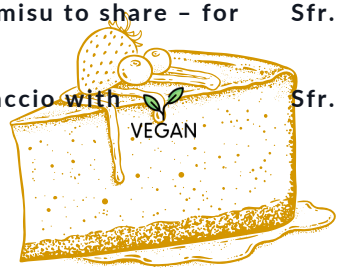
We serve French fries as a side dish with all burgers.

MEAT

Supreme of chicken, eggplant caviar and confit tomatoes, polenta fries	Sfr. 32
Beef entrecote, butter «Café de Paris», French fries	Sfr. 50
Sliced Zurich-style veal with rösti	Sfr. 44
Veal piccata, vegetables, risotto	Sfr. 36
Steak tartare in the piedmontese style, French fries, salad	Sfr. 42
Lamb chop with thyme juice, mashed potatoes	Sfr. 48

DESSERTS

Crème brûlée pistacho	Sfr. 14
Light quark cream with fresh fruits and fruit sauce	Sfr. 16
Soft chocolate cake with a liquid raspberry heart	Sfr. 16
Homemade tiramisu to share – for 2 people	Sfr. 22
Pineapple carpaccio with coconut sorbet VEGAN	Sfr. 14



All our meat and fish originate from Switzerland or the EU.

For further information on allergens and products, please speak to our service staff.

Net prices in Sfr., including taxes and service.

Your meals are prepared entirely on site with raw products and according to the criteria of the «Fait Maison» label.

(*) Does not meet the requirements of the «Fait Maison» label.