

**Herzlich Willkommen
im Hotel Krebs und unserem Restaurant!
Wir freuen uns, Sie bei uns begrüßen zu dürfen
und hoffen es gefällt Ihnen bei uns!**

Durchgehend warme Küche:
Sonntag bis Donnerstag von 11:45 bis 21:00
Freitag und Samstag von 11:45 bis 21:30



**Welcome to the Hotel Krebs and the Terrace Restaurant
It's a pleasure to have you with us and we hope you enjoy
your stay!**

*Continuous hot kitchen:
Sunday to Thursday from 11:45am – 09:00pm
Friday and Saturday from 11:45am – 09:30pm*



✓ Vegetarisch/vegetarian A Alkoholhaltig/ with alcohol

Extra charge of CHF 8.00 per person for sharing dish.

Vorspeisen / Appetizers

	CHF
Grüner Blattsalat ✓ <i>Lettuce salad</i>	7.- / 12.-
Gemischter Salat ✓ <i>Mixed Salad</i>	8.- / 13.-
Nüssler Salat Speck Ei Croûtons Französische Salatsauce <i>Lamb's lettuce with bacon, egg croutons and French salad dressing</i>	13.- / 19.-
Chef's Rindstartar Tomaten-Confit Ei rote Zwiebel Knoblauchbrot <i>Chef's beef tartar, tomato-confit, egg, red onions, garlic bread</i>	22.-
Krebsplättli Trockenfleisch Käse <i>"Krebs Plättli" with dried meat and cheese</i>	23.-

Suppen / Soups

	CHF
Tomatensuppe Crostini ✓ <i>Tomato soup with crostini</i>	9.-
Pilzcremesuppe Parmesancreme ✓ <i>Mushroom soup with parmesan cheese cream</i>	9.-
Tom Kha Gai <i>Tom Kha gai (thai chickensoup with coconut milk)</i>	13.-



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Hauptgerichte / Main dishes

	CHF
Rindsentrecôte Bratkartoffeln Café de Paris <i>Beef entrecote with café de paris and pan fried potatoes</i>	42.-
Osso Bucco alla Milanese Risotto <i>Osso bucco alla Milanese with risotto</i>	38.-
Poulet Cordon Bleu* Bratkartoffeln <i>Chicken cordon bleu with pan fried potatoes</i>	33.-
Paniertes Schweinsschnitzel* Pommes Frites Champignonsauce <i>Breaded pork escalope (Schnitzel) with french fries and mushroom sauce</i>	34.-
Lachsfilet Risotto Dillsauce <i>Salmon fillet with risotto and dill sauce</i>	33.-
Egli-Knusperli Pommes Frites Tartarsauce <i>Fish & Chips with tartare sauce</i>	29.-
Vegetarische Lasagne ✓ <i>Vegetarian Lasagne</i>	22.-
Trüffel-Steinpilzrisotto ✓ <i>Porcini mushroom truffle risotto</i>	26.-

Alle Hauptgänge werden mit saisonalen Garnituren serviert.

All main courses are served with seasonal trimmings.

*** Hausgemacht / Homemade**



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Schweizer Spezialitäten / swiss specialties

	CHF
“Oberland Rösti” - Bergkäse Speck Spiegelei <i>Swiss hash browns with swiss mountain cheese, bacon and fried egg</i>	28.-
“St. Galler Rösti” - Kalbsbratwurst Zwiebelsauce <i>Swiss hash browns with grilled veal sausage and onion sauce</i>	29.-
“Rösti Zürcher Art” - Kalbfleisch Champignonrahmsauce ⚠ <i>Swiss hash browns with sliced veal in a mushroom cream sauce</i>	35.-
“Walliser Rösti” - Bergkäse Tomaten Rucola ✓ <i>Swiss hash browns covered with tomatoes, mountain cheese and arugula</i>	25.-
Raclette Kartoffeln Chipolata Speck <i>Raclette with variety of cheese, potatoes, mini sausages and bacon</i>	35.- p.P
<u>Extras/ Supplements:</u>	
▪ Raclette Käse 150gr / <i>raclette cheese</i> 150g	CHF 4.00
Fondue Chinoise Rind- und Pouletfleisch 200gr 4 Saucen Antipasti Pommes Crispers ⚠ <i>Meat fondue: Beef broth with beef and chicken 200g, 4 sauces antipasti and pommes crispers</i>	39.- p.P
<u>Extras/ Supplements:</u>	
▪ Rind- und Pouletfleisch 200gr / <i>beef and chicken</i> 200g	CHF 8.00



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Käsefondue / swiss cheese fondue

	CHF
Käse Fondue "Krebs Style" Champagner Trüffel Steinpilz ✓/⚠ <i>Cheese Fondue with champagne, truffle and mushroom</i>	36.- p.P
Käse Fondue Moitié Moitié ✓/⚠ <i>Classic cheese Fondue moitié moitié</i>	30.- p.P
Käse Fondue Tomaten ✓/⚠ <i>Cheese Fondue with tomatoes</i>	30.- p.P
Käse Fondue Chorizo ⚠ <i>Cheese Fondue with chorizo</i>	30.- p.P
Käse Fondue Trüffel ✓/⚠ <i>Cheese Fondue with truffle</i>	35.- p.P
Käse Fondue Apfelsaft (ohne Alkohol) ✓ <i>Cheese Fondue with apple juice (no alcohol)</i>	30.- p.P
Käse Fondue Rauchschinken Pilze ⚠ <i>Cheese Fondue with smoked ham and mushrooms</i>	30.- p.P
Käse Fondue Speck Knoblauch ⚠ <i>Cheese Fondue with bacon and garlic</i>	30.- p.P

Unsere Käsefondues werden mit Brot und Kartoffeln serviert.

All the cheese fondues will be served with bread and potatoes.

Für den kleinen Hunger / Snack

	CHF
Gemischter Salat ✓ <i>Mixed salad</i>	8.- / 13.-
Nüssler Salat Speck Ei Croûtons Französische Salatsauce <i>Lamb's lettuce with bacon, egg croutons and French salad dressing</i>	13.- / 19.-
Tomatensuppe Crostini ✓ <i>Tomato soup with crostini</i>	9.-
Portion Pommes Frites ✓ <i>Portion of French fries</i>	7.-
Flammkuchen: <i>The classic "Alsatian tarte flambée"</i>	
Elsässer - Crème fraîche Zwiebeln Speck <i>with sour cream, onions and crispy bacon</i>	22.-
Vegi - Crème fraîche Zwiebeln Pilze Cherry Tomates Bergkäse ✓ <i>with sour cream, onions, mushrooms, cherry tomatoes and mountain cheese</i>	20.-
"Oberland Rösti"- Bergkäse Speck Spiegelei <i>Swiss hash browns with swiss mountain cheese, bacon and fried egg</i>	28.-
"Walliser Rösti" - Bergkäse Tomaten Rucola ✓ <i>Swiss hash browns covered with tomatoes, mountain cheese and arugula</i>	25.-
Swiss Black Angus Burger hausgemachte BBQ Sauce Brioche Brot, Essiggurken Tomaten Krautsalat Pommes Crispers <i>Swiss black Angus burger with homemade Barbecue sauce and Brioche bread, pickles, tomatoes, coleslaw and pommes crispers</i>	28.-
<u>Extras/ Supplements:</u>	
▪ Burgerfleisch 200gr / burger patty 200g	CHF 8.00
▪ Raclette Käse / raclette cheese	CHF 2.50
▪ Spiegelei / fried egg	CHF 2.50
▪ Speck / bacon	CHF 2.50



V Vegetarisch/vegetarian **A** Alkoholhaltig/ with alcohol

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Desserts

	CHF
Tiramisu A <i>Tiramisu</i>	13.-
Crêpe Suzette Orangenlikör-Orangensaft-Sauce A <i>Crêpe Suzette with orange-liquor and orange-juice-sauce</i>	13.-
Schokoladen-Fondue Früchte Mini-Cake <i>Chocolate fondue with fruits and mini cake</i>	15.-
Crème Brulée Fior di Latte Eis <i>Crème brulée with a scoop of fior di latte ice cream</i>	12.-



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Vielen Dank für Ihren Besuch!

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