

# JUCKER'S *Dine*

## Vorspeisen

<b>Tagessuppe</b> <i>Soup of the day</i>	täglich wechselnd	CHF 9
<b>Weissweinsuppe</b> <i>White wine soup</i>	aus Arenenberger Müller-Thurgau   Sesam-Grissini <i>from local white wine   sesame grissini</i>	CHF 11
<b>Lindensalat</b> <i>Mixed salad</i>	Knackige Blatt- und Gemüsesalate   Hausdressing <i>Lettuce and vegetables salad   house dressing</i>	CHF 11
<b>Pulpo-Salat</b> <i>Pulpo salad</i>	Tintenfisch   Mango   Datterini-Tomaten   Koriander Pfefferminze   Limonen-Vinaigrette <i>Octopus   mango   cherry-tomatoes   coriander   lemon-dressing</i>	CHF 19
<b>Sashimi vom Lachs</b> <i>Sashimi of salmon</i>	Royal Lachs   Wokgemüse   Koriander   Wasabi   Frühlingsrolle <i>smoked salmon   asian vegetables   spring roll   coriander   wasabi</i>	CHF 26

## Hauptspeisen

<b>US-Rindsfilet</b> <i>Sirloin of US-beef</i>	Périgord-Trüffel-Pinienkruste   Portweinjus   Marktgemüse <i>Périgord truffle crust   port sauce   vegetables</i>	CHF 56   64
<b>Rotes Thai-Curry</b> <i>Jaipur Curry</i>	Pouletfleisch   Thai-Curry   Gemüse   Pilze   Basmatireis <i>Chicken breast   Jaipur curry   vegetables   mushrooms   basmati rice</i>	CHF 29   34
<b>Lamm-Médailles</b> <i>Lamb medaillons</i>	Provençales   Rotweinjus   Steinpilz-Pesto   Keniabohnen <i>with herbs   red wine sauce   pesto of ceps   green beans</i>	CHF 35   42
<b>Cordon bleu</b> <i>Cordon bleu</i>	vom Schwein   Schweizer Bergkäse   Kochschinken   Marktgemüse <i>of pork   Swiss cheese   ham   vegetables</i>	CHF 31   36
<b>Eglifilets</b> <i>Perch fillet</i>	aus Enderlins Zucht in Bischofszell   knusprig gebacken   Tartarsauce <i>deep fried   sauce Tartar   side dish of choice</i>	CHF 35   42
<b>Zanderfilet</b> <i>Pike-perch</i>	Mandelbutter   Beilage nach Wahl <i>fried with butter and roasted almonds   side dish of choice</i>	CHF 32   37
<b>Beilagen</b> <i>Side dishes</i>	Butternudeln   Basmatireis   Salzkartoffeln   Pommes frites Valle-Maggia-Risotto mit Steinpilzen   Kartoffelgratin <i>french fries   pasta   Basmati-rice   steamed potatoes   Risotto with ceps   gratinated potatoes</i>	