

STARTER

Lamb's lettuce 19,-
French dressing | egg | bacon | croûtons

Apple-horseradish creamsoup 16,-
baked ginger-onion-pakora
+ fried black tiger prawns (VNM)+13,-

Black Angus Beef Tatar 70g 29,-. | 140g 39,-
Red onions | parmesan cheese | olive oil | Sauce steak tatar
caper apples | brioche | butter

A warm welcome

Some things just never go out of fashion. Especially when they are always presented in first-class quality. You will find the best examples of this on this menu.

Enjoy your meal

KIDS

Pasta16,-
Tomato sauce

Chicken schnitzel (FR)
Viennese style19,-
French fries

PULLMAN BURGER

Vegi burger 26,-

Beef burger  „160g“ Butcher's shop Jenzer.29,-

all Burgers with:
cranberries | red cabbage | raclette cheese | braised onions | pepper-mayo | lettuce

+ bacon | + fried egg each + 2,-

Dear guests

We use meat from Swiss production. Exceptions are specially declared.

On request, our employees will be happy to inform you about ingredients in our dishes that could trigger allergies or intolerances.

Prices in CHF including 7.7% VAT.

Invoices in Euro are issued at the current daily exchange rate

 vegetarian  vegan  gluten-free

LIGHT & TASTY

Trofie 24,-
Amatriciana style | Pecorino

Trofie32,-
Carbonara style (CH) | Pine nuts

Roasted SWISS salmon „Winemaker style“ 39,-
Rieslingsauce | grapes | chanterelles | croûtons | creamed cabbage | parsley

Tarte flambée „Pullman style“23,-
Bacon  | crème fraîche | creamed cabbage | grapes | chives

Tarte flambée „Vegan“ 23,-
Sautéed oyster mushrooms | grapes | new roots cream | plant-based cheese | chivesa

MAIN COURSES

Geiser  Alpine pork sausage „150g“  23,-
Braised onions | raclette cheese | grapes | croutons | Pinot Noir sauce
cress

Veal sausage Basél Style  „150g“ 

Butcher's shop Jenzer 21,-
braised onions | Pinot Noir sauce | cress

Wiener Schnitzel  small 29,- | large .. 42,-
cranberries | lemon | anchovies | capers | small side salad

Cordon-Bleu of SWISS Alpine Pig  39,-
Emmentaler  | Montandon farmer ham  | lemon | small side salad

Black Angus beef fillet (URY) 180g 45,-
"Pullmans Café de Paris" butter or pepper-Jus

SIDES

..... +8,-

French fries

Rösti

Trofie

Laurel Rice

Risotto

Pumpkin

Spinach

Red cabbage

Creamed cabbage

Broccoli

PULLMANS CLUB-SANDWICH

Vegi-Club-Sandwich  29,-
Glazed celery

Club-Sandwich 29,-
Black Angus Roastbeef (URY) | bacon (CH)

all Burgers with:
mountain cheese from Alpine dairy „Grund“ | scrambled eggs | plum and ginger glaze
creamed Riesling-cabbage | spinach | lettuce | brioche toast

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SWEETS & CHEESE

Marbled cheesecake  19,-
Salted caramel popcorn, cinnamon sauce

Liquid chocolate cake  14,-
Duet of vanilla | ice cream and sauce

Sweet surprise of the day 7,-

Ice Cream & Sorbet 4,-
Per scoop

Cheese selection  21,-
Sauces | fruit bread