

STARTER

- Autumn salad** 🌿19,-
Marinated pumpkin | lettuce | pumpkin seeds
potato-lovage dressing
- Apple-horseradish creamsoup** 🌿16,-
baked ginger-onion-pakora
+ fried black tiger prawns (VNM)+13,-
- Pullmans Club-Sandwich**29,-
Corn chicken breast (FR) | bacon 🇨🇭 | mountain cheese | scrambled eggs
Riesling-creamed cabbage | plum-ginger glaze | spinach | lettuce
brioche toast
- Pullmans Vegi-Club-Sandwich** 🌿29,-
Marinated spiced pumpkin | mountain cheese | scrambled eggs
Riesling-creamed cabbage | plum-ginger glaze | spinach | lettuce
brioche toast
- 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

- Pasta**16,-
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. Excep-
tions 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,-
Spinach-Almond Pesto
- Trofie** 🌿32,-
White truffle sauce | spinach
- Roasted SWISS salmon „Winemaker style“** 🇨🇭39,-
Rieslingsauce | grapes | chanterelles | croûtons | creamed cabbage |
parsley
- Tarte flambée „Alsatian style“**23,-
Bacon 🇨🇭 | crème-fraîche | onions | chives
- Tarte flambée „Pullman style“** 🌿23,-
Smoked beet 🇨🇭 | New Roots-cream | Plant Base cheese | chives
Arugula

MAIN COURSES

Geiser  Alpine pork sausage „150g“  23,-
braised onions | Pinot Noir sauce | herb salad

Veal sausage Basel Style  „150g“  21,-
Butcher's shop Jenzer 21,-
braised onions | Pinot Noir sauce | herb salad

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

RECOMMENDATION OF THE MONTH

Wine 1 dl. 9,-

Les Fils de Carles Favre SA | AOC | Valais | 2014 (dessert wine)

Beer 3 dl. 6,90

Grimmbergen blond

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SWEETS & CHEESE

Lime-matcha creamslice  19,-

Creole-pineapple | sour cream - ice cream

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