

# LEONARD'S

## FRESH

### - Salmon Tartar -

With lime, wasabi and ginger  
*Tartare au citron vert, wasabi et gingembre*

28 CHF

### - Beef Carpaccio -

Beef carpaccio with truffle mayonnaise and parmesan  
*Carpaccio de boeuf, mayonnaise à la truffe et parmesan*

36 CHF

### - Beefsteak Tartar -

Tartar of Simmental beef, mild to hot, with toast, butter and small salad  
*Tartare de boeuf Simmental, nature ou épicé, toast et petite salade*

38 CHF

## DRINKS

### Hugo

Prosecco with elderberry blossom syrup and fresh mint  
*Prosecco au sirop de sureau et menthe fraîche*

14 CHF

### Ice Tea

Home made  
*Fait maison*

7 CHF

### Healthy Green Smoothie

Cucumber with celery, avocado, spinach and green apple  
*Concombre au céleri, avocat, épinard et pomme verte*

18 CHF

## SHARING

### Bruschetta with tomatoes

*Bruschetta aux tomates*

### Fried zucchini sticks

*Courgettes en allumettes frites*

### Sweet potato crisps, guacamole

*Chips de patate douce, guacamole*

### Meatballs in a spicy tomato sauce

*Boulettes de viande, sauce tomate*

each 9.50 CHF

### -Gstaader Plättli-

Regional dried meat and cheese  
*Charcuterie et fromage de Gstaad*

28 CHF

### Vegetable sticks

*Crudités*

9.50 CHF

## SOUPS

### -Tom Kha Gai-

Thai curry soup with chicken, vegetables and coriander  
*Soupe thaïlandaise au curry, poulet, légumes et coriandre*

26 CHF rice 30 CHF

### Gazpacho Andaluz

*Gazpacho Andalou*

22 CHF

## SALADS

### - Health Booster -

Green beans, broad beans, avocado and peas with a herbal vinaigrette  
*Haricots verts, fèves, avocat et pois avec une vinaigrette aux herbes*

24 CHF

### - Specie Rara -

Heirloom tomatoes with basil pesto, buffalo mozzarella and pine nuts  
*Tomates «specie rara» au pesto de basilic, mozzarella de bufflonne et pignons de pin*

26 CHF burrata 32 CHF

### - Leonard's Niçoise -

Tuna salad Niçoise with blue potatoes, quail egg and cherry tomatoes  
*Salade Niçoise avec thon, pommes de terre bleues, œuf de caille et tomates cerises*

28 CHF

### - Warm Goat Cheese Salad -

Melted goat cheese, baby spinach, roasted pine nuts and honey-chili-mustard dressing  
*Fromage de chèvre chaud, pousses d'épinard, pignons grillés et vinaigrette miel-piment-moutarde*

28 CHF

### - Quinoa Salad -

Quinoa salad with zucchini, mint and green apple  
*Salade de quinoa avec courgettes, menthe et pomme verte*

24 CHF

### - Caesar Salad -

Chicken filet with baby lettuce, crispy bacon, croutons, parmesan and cherry tomatoes  
*Blanc de poulet, salade gemme, lard croustillant, croûtons, parmesan et tomates cerises*

28 CHF

## SANDWICHES

### - Le Grand Burger -

Succulent beefburger with Gruyère (or raclette cheese), bacon, tomato, red onions, guerkins, BBQ sauce and French fries  
*Savoureux hamburger, Gruyère (ou fromage à raclette), lard, tomate, oignon rouge, cornichons, sauce BBQ et pommes frites*

38 CHF

### - Diplodocus Burger -

Delicious vegetarian burger, Asian style vegetables, omelette, fried kale and fried sweet potatoes  
*Délicieux burger végétarien, légumes à l'asiatique, omelette, kale frit et patates douces frites*

32 CHF

### - Club Sandwich -

Club sandwich with tender chicken breast, bacon, egg, Gruyère, tomato, cocktail sauce and French fries  
*Club sandwich au poulet, lard, œuf, Gruyère, tomate, sauce cocktail et pommes frites*

34 CHF

### - Ciabatta Caprese -

Crispy ciabatta with tomato, mozzarella, olive oil and fresh basil  
*Ciabatta croustillante à la tomate, mozzarella, huile d'olive et basilic frais*

24 CHF prosciutto 28 CHF

### - The Original Reuben -

Warm pastrami sandwich, pickled cabbage, Gruyère, red onions and French fries  
*Sandwich tiède au pastrami, choucroute, Gruyère, oignons rouges et pommes frites*

34 CHF

## THE CHEF SUGGESTS

### - Shrimp Wrap -

Shrimp wrap with chinese cabbage, rice noodles, chili and wasabi cream  
*Wrap aux crevettes, chou chinois, chili et crème au wasabi*

32 CHF

### - Café de Paris -

Entrecôte Café de Paris with French fries  
*Entrecôte Café de Paris et pommes frites*

48 CHF

### - Fish N' Chips -

Beer-battered cod with tartar sauce and French fries  
*Cabillaud frit, sauce tartare et pommes frites*

38 CHF

### - Chicken Paillard -

Grilled chicken paillard with root vegetables  
*Paillard de poulet et légumes-racines*

42 CHF

## SIDES

Fried sweet potatoes / Carrot-orange salad/ Asian style vegetables / Mashed potatoes

*Patates douces frites / Salade de carotte et orange / Légumes à l'asiatique / Purée de pommes de terre*

each 9.50 CHF

## A FAVOURITE

Poached Gstaad egg on a bed of spinach, Hollandaise sauce and chives  
*L'œuf de Gstaad poché sur lit d'épinards, sauce hollandaise et ciboulette*

22 CHF truffle 28 CHF

Ask your waiter for our specials of the day  
*Demandez à votre serveur pour nos spécialités du jour*

## PASTA & RISOTTO

### - Black Lobster -

Black sepia taglierini with lobster and its bisque  
*Taglierini à l'encre de seiche, homard et sa bisque*

58 CHF

### - Summer Risotto -

Risotto with summer vegetables  
*Risotto aux légumes d'été*

34 CHF

## CLASSICS

Spaghetti alla carbonara  
Penne all'arrabbiata  
Farfalle alla Genovese

each 26 CHF

# LEONARD'S

## FRESH

### - Salmon Tartar -

With lime, wasabi and ginger  
*Lachstartar mit Limetten, Wasabi und Ingwer*

28 CHF

### - Beef Carpaccio -

Beef carpaccio with truffle mayonnaise and parmesan  
*Rindscarpaccio mit Trüffel-Mayonnaise und Parmesan*

36 CHF

### - Beefsteak Tartar -

Tartar of Simmental beef, mild to hot, with toast, butter and small salad  
*Tartar vom Simmentaler Rind, mild bis feurig, mit Toast, Butter und kleinem Salat*

38 CHF

## DRINKS

### Hugo

Prosecco with elderberry blossom syrup and fresh mint  
*Prosecco mit Holunderblütensirup und frischer Minze*

14 CHF

### Ice Tea

Home made  
*Hausgemacht*

7 CHF

### Healthy Green Smoothie

Cucumber with celery, avocado, spinach and green apple  
*Gurke mit Sellerie, Avocado, Spinat und grünem Apfel*

18 CHF

## SHARING

**Bruschetta with tomatoes**  
*Bruschetta mit Tomaten*

**Fried zucchini sticks**  
*Frittierte Zucchini-Stäbchen*

**Sweet potato crisps, guacamole**  
*Süßkartoffelchips, Guacamole*

**Meatballs in a spicy tomato sauce**  
*Fleischbällchen mit Tomatensauce*

each 9.50 CHF

### - Gstaader Plättli -

Regional dried meat and cheese  
*Gstaader Trockenfleisch und Hobelkäse*

28 CHF

**Vegetable sticks**  
*Gemüsesticks*

9.50 CHF

## SOUPS

### - Tom Kha Gai -

Thai curry soup with chicken, vegetables and coriander  
*Thailändische Currysuppe mit Huhn, Gemüse und Koriander*

26 CHF rice 30 CHF

**Gazpacho Andaluz**  
*Gazpacho Andalusische Art*

22 CHF

## SALADS

### - Health Booster -

Green beans, broad beans, avocado and peas with a herbal vinaigrette  
*Grüne Bohnen, Saubohnen, Avocado und Erbsen mit Kräuter-Vinaigrette*

24 CHF

### - Specie Rara -

Heirloom tomatoes with basil pesto, buffalo mozzarella and pine nuts  
*Tomaten „Specie rara“ mit Basilikumpesto, Büffelmozzarella und Pinienkernen*

26 CHF burrata 32 CHF

### - Leonard's Niçoise -

Tuna salad Niçoise with blue potatoes, quail egg and cherry tomatoes  
*Niçoise-Salat mit Thunfisch, blauen Kartoffeln, Wachtelei und Kirschtomaten*

28 CHF

### - Warm Goat Cheese Salad -

Melted goat cheese, baby spinach, roasted pine nuts and honey-chili-mustard dressing  
*Geschmolzener Ziegenkäse, Baby-Spinat, geröstete Pinienkerne und Honig-Chili-Senf Dressing*

28 CHF

### - Quinoa Salad -

Quinoa salad with zucchini, mint and green apple  
*Quinoa-Salat mit Zucchini, Minze und grünem Apfel*

24 CHF

### - Caesar Salad -

Chicken filet with baby lettuce, crispy bacon, croutons, parmesan and cherry tomatoes  
*Pouletbrust mit Baby-Lattich, knusprigem Speck, Croutons, Parmesan und Kirschtomaten*

28 CHF

## SANDWICHES

### - Le Grand Burger -

Succulent beefburger with Gruyère (or raclette cheese), bacon, tomato, red onions, guerkins, BBQ sauce and French fries  
*Saftiger Hamburger mit Gruyère (oder Raclettekäse), Speck, Tomaten, roten Zwiebeln, Essiggurken, BBQ-Sauce und Pommes Frites*

38 CHF

### - Diplodocus Burger -

Delicious vegetarian burger, Asian style vegetables, omelette, fried kale and fried sweet potatoes  
*Vegetarischer Burger mit asiatischem Wok-Gemüse, Omelette, frittiertem Federkohl und frittierten Süßkartoffeln*

32 CHF

### - Club Sandwich -

Club sandwich with tender chicken breast, bacon, egg, Gruyère, tomato, cocktail sauce and French fries  
*Club Sandwich mit zarter Pouletbrust, Speck, Ei, Gruyère, Tomaten, Cocktailsauce und Pommes Frites*

34 CHF

### - Ciabatta Caprese -

Crispy ciabatta with tomato, mozzarella, olive oil and fresh basil  
*Knusprige Ciabatta mit Tomaten, Mozzarella, Olivenöl und frischem Basilikum*

24 CHF prosciutto 28 CHF

### - The Original Reuben -

Warm pastrami sandwich, pickled cabbage, Gruyère, red onions and French fries  
*Sandwich mit warmem Pastrami, Sauerkraut, Gruyère, roten Zwiebeln und Pommes Frites*

34 CHF

## THE CHEF SUGGESTS

### - Shrimp Wrap -

Shrimp wrap with chinese cabbage, rice noodles, chili and wasabi cream  
*Shrimp Wrap mit Chinakohl, Glasnudeln, Chili und Wasabi-Creme*

32 CHF

### - Café de Paris -

Entrecôte Café de Paris with French fries  
*Entrecôte Café de Paris mit Pommes Frites*

48 CHF

### - Fish N' Chips -

Beer-battered cod with tartar sauce and French fries  
*Frittiertes Kabeljau, Tartarsauce und Pommes Frites*

38 CHF

### - Chicken Paillard -

Grilled chicken paillard with root vegetables  
*Grilliertes Paillard vom Huhn mit Wurzelgemüse*

42 CHF

## SIDES

Fried sweet potatoes / Carrot-orange salad/ Asian style vegetables / Mashed potatoes

*Frittierte Süßkartoffeln / Orangen-Karotten Salat / Asiatisches Wok-Gemüse / Kartoffelpüree*

each 9.50 CHF

## PASTA & RISOTTO

### - Black Lobster -

Black sepia tagliolini with lobster and its bisque  
*Schwarze Tintenfisch-Tagliolini mit Hummer und Bisque*

58 CHF

### - Summer Risotto -

Risotto with summer vegetables  
*Risotto mit Sommergemüse*

34 CHF

## CLASSICS

Spaghetti alla carbonara  
Penne all'arrabbiata  
Farfalle alla Genovese each 26 CHF

## A FAVOURITE

Poached Gstaad egg on a bed of spinach, Hollandaise sauce and chives  
*Pochiertes Gstaader-Ei auf Spinatbett, Hollandaise-Sauce und Schnittlauch*

22 CHF truffle 28 CHF

Ask your waiter for our specials of the day  
*Gerne verrät Ihnen Ihr Kellner die Tagesspezialitäten*