

LEONARD'S

FRESH

- Salmon Tartare -

With avocado, wasabi cream and ginger
Tartare de saumon à l'avocat, crème au wasabi et gingembre

28 CHF

- Beef Carpaccio -

Beef carpaccio with truffle mayonnaise, parmesan and rucola
Carpaccio de bœuf, mayonnaise à la truffe, parmesan et rucola

36 CHF

- Beefsteak Tartar -

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

38 CHF French fries 7 CHF

DRINKS

Kir Royal
Ruinart Champagne with crème de cassis
Champagne Ruinart et crème de cassis

22 CHF

Home-made mulled wine
Vin chaud fait maison

12 CHF

Ice Tea
Home made
Fait maison

7 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

Hummus, tortilla chips
Houmous, chips de maïs

9.50 CHF

Gstaader Plättli
Regional dried meat and cheese
Charcuterie et fromage de Gstaad

28 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

Pumpkin cream soup with caramelized chestnuts
Soupe de potiron aux marrons caramélisés et huile

22 CHF

SALADS

- Health Booster -

Green beans, broad beans, avocado and peas with a fine herbs vinaigrette
Haricots verts, fèves, avocat et petits pois à la vinaigrette aux fines herbes

24 CHF

- Specie Rara -

Heirloom tomatoes with basil oil, buffalo mozzarella and Taggiasca olives
Tomates «specie rara» au huile de basilic, mozzarella de bufflonne et olives Taggiasca

26 CHF

burrata 32 CHF

- The Nüssli -

Lamb's lettuce with soft egg, bacon, radish, croutons and Pommery mustard dressing
Salade doucette à l'œuf mollet, au lard, radis, croûtons et sauce moutarde de Meaux

22 CHF

- Warm Goat Cheese Salad -

Melted goat cheese, baby spinach, roasted pine nuts and honey-chili dressing
Fromage de chèvre fondu, épinards, pignons rôtis et vinaigrette miel-chili

28 CHF

- Quinoa Salad -

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

24 CHF

- Caesar Salad -

Chicken breast with baby lettuce, crispy bacon, croutons, parmesan and cherry tomatoes
Poitrine de poulet, de la laitue, du bacon croustillant, croûtons, du 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 sweet potatoes
Délicieux burger végétarien, légumes à l'asiatique, omelette, chou frit et patates douces

32 CHF

- Club Sandwich / Vegetarian Avocado Club -

Club sandwich with tender chicken breast and bacon (or avocado), egg, Gruyère, tomato, cocktail sauce and French fries
Club sandwich au poulet et lard (ou avocat), 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, crispy onions and French fries
Sandwich tiède au pastrami, choucroute, Gruyère, oignons croustillants et pommes frites

34 CHF

THE CHEF SUGGESTS

- The Absolut Tender -

A juicy 300g filet steak served with green pepper, bearnaise and garlic-chilli-mayonnaise sauces, topped off with Bernese fries
Un juteux filet mignon de 300gr, sauce au poivre vert, sauce béarnaise et mayonnaise à l'ail, accompagné de pommes frites bernoises

75 CHF

- Shrimp & Vegetable Tempura -

Shrimp, parsnip, salsify, carrots and pumpkin with sweet chili mayonnaise
Crevettes, panais, salsifis carottes et potiron, mayonnese au chili douce

36 CHF

- Original Wienerschnitzel -

Crispy Wienerschnitzel with potato cucumber salad and lingonberry preserve
Escalope viennoise croustillante, salade de pommes de terre et concombre et airelles rouges

58 CHF

- Paillard -

Grilled corn chicken paillard with green winter vegetables
Paillard de poulet de maïs grillé aux légumes verts de saison

42 CHF

PASTA & RISOTTO

- Black Lobster -

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

58 CHF

- Tortellini alla Panna -

Veal tortellini with cream sauce, green peas and ham
Tortellini farcis de veau à la sauce crème, poids verts et jambon

38 CHF

CLASSICS

Spaghetti alla carbonara
Penne all'arrabiata
Farfalle alla Genovese each 26 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

SIDE DISHES

Butter mashed potatoes / Winter spinach / Asian style vegetables / Fried sweet potatoes
Purée de pommes de terre au beurre / Epinard d'hiver / Légumes style asiatique / Patates douces frites

each 9.50 CHF

LEONARD'S

FRESH

- Salmon Tartare -

With avocado, wasabi cream and ginger
Lachstatar mit Avocado, Wasabi-Creme und Ingwer

28 CHF

- Beef Carpaccio -

Beef carpaccio with truffle mayonnaise, parmesan and rucola
Rindscarpaccio mit Trüffel-Mayonnaise, Parmesan und Rucola

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 French fries 7 CHF

DRINKS

Kir Royal
Ruinart Champagne with crème de cassis
Ruinart Champagner mit Crème de Cassis

22 CHF

Home-made mulled wine
Hausgemachter Glühwein

12 CHF

Ice Tea
Home made
Hausgemacht

7 CHF

SHARING

Bruschetta with tomatoes
Bruschetta mit Tomaten

Fried zucchini sticks
Frittierte Zucchini-Stäbchen

Sweet potato crisps, guacamole
Chips de patate douce, guacamole

Meatballs in a spicy tomato sauce
Fleischbällchen mit Tomatensauce

each 9.50 CHF

Hummus, tortilla chips
Hummus, Tortilla-Chips

9.50 CHF

Gstaader Plättli
Regional dried meat and cheese
Gstaader Trockenfleisch und Hobelkäse

28 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

Pumpkin cream soup with caramelized chestnuts
Kürbiscremesuppe mit karamellisierten Kastanien

22 CHF

SALADS

- Health Booster -

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

24 CHF

- Specie Rara -

Heirloom tomatoes with basil oil, buffalo mozzarella and Taggiasca olives
Tomaten „specie rara“ mit Basilikumöl, Büffelmozzarella und Taggiasca oliven

26 CHF burrata 32 CHF

- The Nüssli -

Lamb's lettuce with soft egg, bacon, radish, croutons and Pommery mustard dressing
Nüsslisalat mit wacheweichem Ei, Speck, Radieschen, Croutons und Pommery-Senf Dressing

22 CHF

- Warm Goat Cheese Salad -

Melted goat cheese, baby spinach, roasted pine nuts and honey-chili dressing
Geschmolzener Ziegenkäse, Baby-Spinat, geröstete Pinienkerne und Honig-Chili 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 breast 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 sweet potatoes
Vegetarischer Burger mit asiatischem Wok-Gemüse, Omelette, frittiertem Federkohl und Süßkartoffeln

32 CHF

- Club Sandwich / Vegetarian Avocado Club -

Club sandwich with tender chicken breast and bacon (or avocado), egg, Gruyère, tomato, cocktail sauce and French fries
Club Sandwich mit zarter Pouletbrust und Speck (oder Avocado), 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

- The Absolut Tender -

A juicy 300g filet steak served with green pepper, bearnaise and garlic-chilli-mayonnaise sauces, topped off with Bernese fries
Saftig zartes Rindsfilet (300g) serviert an grüner Pfeffersauce, Bearnaisesauce und Knoblauch-Chili Mayonnaise, begleitet von Bärner Frites

75 CHF

- Shrimp & Vegetable Tempura -

Shrimp, parsnip, salsify, carrots and pumpkin with sweet chili mayonnaise
Crevetten, Pastinaken, Schwarzwurzeln, Karotten und Kürbis mit Sweet-Chili-Mayonnaise

36 CHF

- Original Wienerschnitzel -

Crispy Wienerschnitzel with potato cucumber salad and lingonberry preserve
Knusprig gebackenes Wienerschnitzel mit Kartoffel-Gurkensalat und Preiselbeeren

58 CHF

- Paillard -

Grilled corn chicken paillard with green winter vegetables
Grilliertes Paillard von der Maispoularde mit grünem Wintergemüse

42 CHF

PASTA & RISOTTO

- Black Lobster -

Black sepia taglierini with lobster and its bisque
Schwarze Tintenfisch-Taglierini mit Hummer und Bisque

58 CHF

- Tortellini alla Panna -

Veal tortellini with cream sauce, green peas and ham
Kalbfleisch-Tortellini mit Rahm, Erbsen und Schinken

38 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

SIDE DISHES

Butter mashed potatoes / Winter spinach / Asian style vegetables / Fried sweet potatoes
Butter-Kartoffelpüree / Winterspinat / Asiatisches Gemüse / Gebratene Süßkartoffeln

each 9.50 CHF