



MOOSEGG
HOTEL

Moosegg meets Kupfergabel (at) Langnau Jazz Nights

From Tuesday until Saturday 1. Tavolata 18.30 2. Tavolata 20.30 clock in the "Kupfergabel".
Restaurant visit even without a concert visit possible!

The kitchen of Daniel Lehmann is characterized by a regional as well as international cuisine with top products from the region. We are looking forward to serve you with groovy dishes from the Moosegg kitchen.

First dishes

Sourdough bread | Arni cream cheese with herbs and pepper

Salmon Rillettes | Avocado | Cucumbers | Dill | Filo chips

Vitello Tonnato | Tuna Tataki | Basil

Beef-Tatar | Parmesan Reggiano | Croutons

Mini Lattice | "Landiswiler" egg | Chives-Dressing

Main dishes

Roasted veal 40h | Emmental forest mushrooms | Potato cream | Chives

Pasta | Anchovies | Tomatoes | Olives | Capers | Parsley

Chicken Thai Massaman Curry (hot) | Jasmine rice | Yogurt | Sweet and sour vegetables

Melanzani | Tofu | Chili | Honey | Spring onions

Desserts

Cheese by Christoph Bruni from Thun

Panna Cotta | Valais apricots | Crunch

Chocolate mousse | Raspberries | Mint

Apple pie | Vanilla cream | Caramel