

STARTERS

Various leaf salads A, E, S with house or French dressing	7.50
Lamb's lettuce with egg and Crouton A, G, E, S Additionally with bacon	10.50 13.50
Pumpkin cream soup G, M Pumpkin seeds Cream Croutons	8.00
Autumn salad B, E broccoli apples red onions cranberries Sunflower seeds with a mayo-honey dressing	9.00

VEGETARIAN DISHES

Kürbis-Ravioli A, C, E, G, M, S with cream sauce Parmesan garnished with glazed chestnuts	26.00
Vegi-Tartar A, E, D, G, M, S of mushrooms and beetroot Oyster mushrooms Mushrooms Beetroot Cornichons Capers Mustard Egg yolk Bread <i>vegan & gluten-free possible</i>	24.00
Spätzli pan E, G, M with mushrooms cheese cream chestnuts vegetables	26.00
Game without game E, A, G, M, S (vegan) richly garnished autumnal vegetable plate, with side dish of your choice: homemade spaetzli or pasta	23.00

IT HAS TO BE A LITTLE WILD

Rehpfeffer A, E, M, S, G served with butter spaetzli Red cabbage Brussels sprouts glazed chestnuts pear cranberries	37.00
Venison entrecôte A, E, M, S, G with strong juniper-rosemary jus served with small fried potatoes red cabbage Brussels sprouts glazed chestnuts pear cranberries	47.00
Wild Boar Pulled Burger A, E, M, S, G Brioche Bun pickled red cabbage Cranberry chutney mayonnaise Fried onion French Fries	36.00
Venison schnitzel A, E, M, S with creamy venison mushroom sauce served with: Butter spaetzli, red cabbage, Brussels sprouts, glazed chestnuts & port wine pear	43.00
Confit duck legs E, M, G served with butter spaetzli red cabbage, glazed chestnuts & port wine pear	30.00
Grilled pike-perch fillet M, S celery puree apple salad small fried potatoes Brussels sprouts	30.00
Chicken thigh steak M served with small fried potatoes Brussels sprouts Vegetables Herb butter	27.00

PISONI CLASSICS

Beef entrecôte or M, S Beef entrecôte at the "Pfänni" with Café de Paris French fries Market vegetables Port pear	200gr. / 300gr. 43.00 49.00
Beef tartare A, E, G, M classically served with toast & butter <i>The preparation of "beef tartare" at the table: the waiting time, during rush hours, is between 20 and 30 minutes. Thank you for your understanding</i>	90gr. / 160gr 29.00 35.00
“Pisoni Burger” E, C, G, M with bun minced beef patty salad, with homemade burger sauce Cheese Onion confit & fried egg with French fries	26.00 32.00
Cordon Bleu « PISONI» E, G, M, S filled with raw ham & raclette cheese served with fries and market vegetables	32.00

CHEESE – FONDUE

Recipe of the house	
Cheese fondue "Classic" G, M, H 250 gr. per person	29.50
Garlic Cheese Fondue G, M, H 250 gr. per person	29.50
Supplement 150gr each served with bread & potatoes	19.00

We welcome you
Pisoni Team

Restaurant Pisoni, Kriegstetten
032 675 60 02; kreuz-kriegstetten.ch
Tuesday to Saturday from 17:00

All prices are in Swiss francs, incl. 8.1% VAT.



Good to know

In our lovingly furnished dining room and in the inviting bar/pub, we serve down-to-earth, seasonal dishes – complemented by creative ideas and flavours from all over the world. A little bit of everything – but always with quality, passion and attention to detail.
Our claim: honest food, a warm atmosphere and a place where guests feel comfortable.
Whenever possible, we work with producers and products from our area.

Table of Contents Allergens:

G=cereals containing gluten, E=eggs, M=milk/butter, S=celery, A=mustard, B=nuts, C=sesame seeds, D=soybeans, F=fish, I=crustaceans, K=crustaceans, F=nuts, H=sulphur dioxide & sulphites, L=lupins

We only use Swiss meat unless otherwise declared on the menu.
Our poultry is from Switzerland. Salmon is from Norway.
Zander – Aquaculture CH/ Kazakhstan. Game is from Switzerland and EU. Bread - CH