



K L O S T E R
D O R N A C H

Starters, Soups & Salads

Green Salad	8.50
<i>Crisp, seasonal greens with herbs</i>	
Kloster Salad	11.50
<i>Mixed greens with assorted, fresh vegetables and croutons</i>	
We serve our salads with our own homemade, fruity dressing of the monastery. French salad dressing is also available upon request.	
Mixed Cold Plate of the Monastery	14.50
<i>Salami, smoked bacon, and cheese from the Jura mountains</i>	
Date tomatoes with marinated feta cheese and cucumber	14.50
as a main course	26.00
Classic Sausage and Cheese Salad	16.50
<i>Cold sausage salad with cheese from the Jura mountains</i>	
Additionally with French fries	21.50
Ox mouth salad	17.50
<i>dressed with red onions, pickles and monastery garden herbs</i>	
Our Soup of the Day	7.50
Chilled tomato soup with basil foam	12.50

VAT is included in all our prices.



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Tartes flambées

Specialties from our fireclay oven

Flambée Tart «Alsatian» 19.50

Classically prepared with onion and ham bits

Flambée Tart « à la grecque » 23.00

with oven vegetables, feta, fig mustard and rocket

Main Dishes

Baked eggplant on beluga lentil salad 27.00

with date tomatoes and lime ricotta cream

Green pea risotto 32.00

with fried chanterelles

Juicy Kloster Bratwurst 24.00

Bratwurst from Jenzer Butchery made according to our recipe

Served with Rösti hash browns, sautéed vegetables and delicious onion sauce

Tender, Breaded Pork Schnitzel 25.50

Using free-range pork served with French fries and green salad

Cold roast veal with caper vinaigrette 29.00

with rosemary potatoes

Cordon-Bleu Using Free-Range Pork 35.00

Served with French Fries and seasonal vegetables

6 “Snails” of Beef Fillet 29.50

12 “Snails” of Beef Fillet 39.00

*Beef fillet tips baked with Café de Paris butter sauce
served with French fries*

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Beef Fillet Tartare with Foccacia	23.00
<i>As main dish served with French fries</i>	37.50
Rack of lamb with monastery garden herb crust served with rosemary potatoes and summer vegetables	45.00
Zander Fish Nuggets with Basmati rice <i>Served with a green salad and herbed mayonnaise</i>	28.50
Pikeperch ceviche on pea purée as a starter	31.00 17.00
Salmon cutlet with caper vinaigrette <i>served with white wine risotto and summer vegetables</i>	36.00
Portion monastery garden herbs mayonnaise	1.50

Main Dish to Share

This dish is available for 2 guests or more.

Served on one platter to share between guests. The price is per guest.

Châteaubriand with Café de Paris Sauce	48.00
<i>Beef tenderloin with French fries and summer vegetables</i>	

Serving healthy meat from animals raised regionally, in humane conditions is important to us. For this reason, our head chef, Christian Jakob, only buys meat conforming to NATURA quality standards from our local Jenzer Butchery.

Origin of our meat and fish products:

Beef: Switzerland/Ireland

Pork: Switzerland

Zander fish: EU Binnenfischerei

Lamb: Ireland

Salmon: Scotland

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Desserts and Cheeses

Our dessert of the day	7.50
Fruit tartelette	7.50
Crème Brulée à l'orange <i>With fruit compote from our monastery garden</i>	10.50
Warm, Gluten-free Chocolate Cake <i>Served with vanilla ice cream and whipped cream</i>	11.50
Serving of fresh strawberries <i>With double cream</i>	12.50
Homemade Lemon verbena mousse <i>with summer berries and cream</i>	15.50
Plate of Cheeses selected from Dornach's Rössli Dairy <i>Served with walnuts and fig mustard</i>	17.00

Ice Creams & Sorbets

Ice Cream flavors: *Vanilla, Chocolate, White Chocolate, Café, Strawberry, Pistachio, Rum&Raisins*

Sorbet flavors: *Lemon with Golden Melissa Herb, Plum, Apricot, Raspberry, Melon, Herbs*

	Per Scoop:	3.50
With Seasonal Fruit Compote <i>Prepared according to Brother Christian's classic monastery recipe</i>		3.50
With Whipped Cream		1.50
With Homemade Chocolate Sauce		2.00

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