



MENU ON REQUEST

**Put individual meals
together yourself**







SOMETHING NICE AND DELICATE TO START

(Starter)

TARTAR-SYMPHONY (our speciality!) 6 different tartars (beef, veal, buffalo, salmon, tomato/eggplant)	25.-
CORN SALAD mushrooms chopped egg croutons honey and mustard dressing 	15.-
BURRATA MOZZARELLA cherry tomatoes & sweet peppers salad grilled zucchini pesto 	18.-
GREEN LEAF SALAD smoked salmon stripes mushrooms bread croutons	16.-
MIXED SALAD seeds croutons tomato & chives vinaigrette	13.-
TRUFFLED BRIE CHEESE deep-fried leaf salad with grapes & oranges Port vinaigrette 	17.-
RUMP ROAST CARPACCIO chanterelles fleur de sel olive oil Parmesan shavings	18.-
DUCK-LIVER TERRINE berry chutney green apple salad brioche	20.-
RIVER TROUT FILET roasted with horseradish mango, potato & green apple salad balsamic pearls	18.-
BLUE POTATO PURÉE breton lobster oil prawn medallions	16.-
BOLETUS MUSHROOM CREAM forest herbs Armagnac pumpkin mountain cheese ravioli croutons	15.-
HOME-MADE OXTAIL Port finely chopped vegetables brioche burger	15.-
WHITE TOMATO CREAM refined with marsala basil truffle ravioli 	15.-
WHITE WINE SOUP ZURICH-STYLE grapes chervil ravioli bread croutons 	14.-
TRUFFLE RAVIOLI (our speciality!) creamy Champagne sauce garden rocket 	20.-
QUAIL'S BREAST roasted saffron tagliatelle Port gravy red wine fig	19.-
EDEN SHRIMPS fried in flower batter Granny Smith risotto vermouth sauce	18.-
MONKFISH MEDALLION poached pear jack beans Sherry mousse Iberico ham	20.-
SCALLOPS fried saffron mashed potatoes orange cream sauce	21.-
CHAR FILET roasted black rosemary tagliatelle pea mousse	18.-
SEAFOOD RISOTTO passion fruit crab octopus cuttlefish shrimps scallop	20.-
MOREL ROLL ricotta & basil stuffing deep-fried couscous berry salad 	16.-

MEATLESS PLEASURE

(Main course)

BUCKWHEAT CREPES green asparagus & morel stuffing Sbrinz root spinach apricot chutney 	26.-
RED THAI CURRY sweet pepper green beans cashews bamboo sprouts jasmine rice 	25.-
PEARL BARLEY TARTLET creamy chard celery sauce candied tomatoes crispy garden rocket 	25.-
MILLET BURGER sweet potato, radishes and pumpkin ragout rose couscous mint dip 	27.-
BETROOT & GINGER TARTLET avocado & lentils risotto yoghurt and peppermint dip 	27.-
ZURICH MÜHLSTEIN CHEESE fried rosy pepper aioli carrot risotto pesto cream pine nuts 	26.-

PATIENTLY CAUGHT

(Main course)

PERCH FILETS FROM LAKE ZÜRICH fried in Champagne batter leaf spinach sauce tatar	38.-
SEA BASS FILET barbecued green asparagus and morel ragout sherry sauce	42.-
RED SNAPPER FILET fried pineapple and papaya coriander salsa green curry sauce	39.-
CODFISH FILET poached in lime oil dill cucumber bell peppers sauce	36.-



SOMETHING MORE SUBSTANTIAL NOW

(Main course)

US BEEF FILET roasted in one large piece green asparagus orange hollandaise	60.-
CUBES OF BEEF FILET pink roasted morel and cognac sauce cauliflower with breadcrumbs	47.-
BEEF POT ROAST larded with vegetables braised in merlot sauce yellow carrots	35.-
FILET-TRIO veal, beef and spring chicken filet barbecued port sauce leaf spinach	42.-
VEAL ROAST glazed veal shoulder mushroom cream sauce bean duet	38.-
VEAL RAGOUT braised in sweet peppers cream sauce two kinds of carrots	34.-
VEAL MEATLOAF refined with herbs and porcini red wine jus broccoli	32.-
SLICED VEAL ZÜRICH-STYLE white wine and mushroom sauce two kinds of carrots	35.-
VEAL INVOLTINI roast stuffed with mushroom mousse port jus glazed sweet peppers	39.-
VEAL ESCALOPE TICINO-STYLE breaded with Parmesan and sage cranberry vegetable mix	38.-
PORK ROAST glazed bacon-wrapped merlot sauce bean duet	30.-
PORK STEAK stuffed with bacon prunes fried grappa jus cauliflower	32.-
PORK FILET roast medallions absinthe crust cherry sauce leek ragout	38.-
PATA NEGRA RIB CHOP barbecued sherry jus wild broccoli candied tomatoes	48.-
LAMB'S HIP coated in almonds and roasted honey & pepper sauce green asparagus ratatouille	36.-
LAMB ENTRECOTE black olive crust Amarone sauce zucchini & cream cheese cannelloni	42.-
DUCK BREAST roast duck liver Calvados sauce caramelized apple slices	38.-
SPRING CHICKEN BREAST stuffed with figs roasted rosemary jus coco bean ragout	32.-

WOULD YOU PREFER ANOTHER SIDE DISH TO YOUR MAIN COURSE?

French fries, potato croquettes, hash browned potatoes, roast potato, boiled potatoes, tagliatelle, black noodles, white wine risotto, dry rice or seasonal vegetables 2nd side dish, take your choice! + 5.-

FOR EVENTS IN BETWEEN

(collation, in 1 service)

MEATLOAF potato gratin Madeira jus tatar sauce small mixed salad	26.-
BRATWURST grilled pork sausage hash browned potatoes onion sauce small mixed salad	26.-
HAM ON THE BONE poached in brew potato gratin mustard small mixed salad	27.-
SCHÜBLIG poached pork & beef sausage potato salad mustard small mixed salad	27.-
COLD PLATE dry-cured ham farmers' ham turkey ham salami bacon salad egg tomato	29.-

SWEET DREAMS, NATURALLY HOME-MADE

SURPRISE FEAST <small>(our speciality!)</small> 7 different sweet treats. You will be thrilled!	24.-
WHITE COFFEEMOUSSE <small>(our speciality!)</small> orange filets orange sauce pine nuts	15.-
„VICARAGE PIE“ lukewarm after an old Zurich recipe apple sorbet apple fritters	15.-
CARAMEL CREAM PUDDING caramel sauce seasonal fruits whipped cream	11.-
CHEESE CAKE Calvados apples crispy ginger sour cream icecream	16.-
EGG LIQUEUR TRIO as a cake as a mousse as a bonbon chocolate crumbs mango cream	18.-
CHEESE PLATE with 4 varieties from Zurich: Sternenberg-Brie, Schuppli's goat cheese, Wildbach cheese and Zurich Oberland cheese grapes nuts chutney honey	16.-

