



MENU ON REQUEST

**Put individual meals
together by yourself**






SOMETHING NICE AND DELICATE TO START

(Starter)

TARTAR-SYMPHONIE <small>(our speciality!)</small> 6 different tartars (2 x beef, 2 x veal, 1 x buffalo, 1 x smoked salmon)	25.-
CORN SALAD mushrooms chopped egg croutons port wine vinaigrette 	16.-
BURRATA MOZZARELLA trio of cherry tomatos zucchini basil sprouts olive oil vinaigrette 	17.-
BRIE CHEESE deep-fried in batter leaf salad with grapes & oranges port vine vinaigrette 	18.-
CEVICHE SALAD kingfish tuna char lettuce-, green apple-& ginger salad wasabi vinaigrette	18.-
BEEF-CARPACCIO chanterelles fleur de sel olive oil parmesan	19.-
DUCK LIVER TERRINE perfumed with Cognac berries chutney apple celery salad toast butter	21.-
CHAR SASHIMI home-pickled with Tschin-Gin green wild asparagus-& raspberry salad tonic vinaigrette	19.-
WHITE TOMATO CREAM refined with marsala basil truffle ravioli 	15.-
WHITE WINE SOUP ZURICH-STYLE grapes chervil ravioli bread croutons 	15.-
CURRY-BANANEN-CREME Batida de Coco Ananas Mango Lemonpesto Shrimp-Medaillons	17.-
BOLETUS MUSHROOM CREAM forest herbs Armagnac pumpkin mountain cheese ravioli croutons	16.-
TRUFFLE RAVIOLI <small>(our speciality!)</small> creamy Champagne sauce garden rocket 	19.-
MOREL ROLL ricotta-& basil filling deep-fried couscous- berries salad 	16.-
EDEN SHRIMPS fried in flower batter Granny Smith risotto vermouth sauce	19.-
SCALLOPS roasted safron mashed potatoes orange cream sauce	23.-
CHAR FILET roasted black rosemary tagliatelle pea foam	18.-
SEAFOOD RISOTTO passion fruit crab octopus cuttlefish shrimps scallops	20.-

MEATLESS PLEASURE

(Main course)

ROSMARY CRÊPES green asparagus & morel stuffing root spinach with Sbrinz apricot chutney 	29.-
GOAT CHEESE baked in strudel dough lavender pesto artichokes leaf spinach salad vegetable vinaigrette 	28.-
PIZZOCCHERI buckwheat pasta potatoes beans savoy cabbage carrots vegetable broth Taleggio 	28.-
MILLET BURGER sweet potato-, radish-& pumpkin ragout rose couscous mint dip 	26.-
THAI CURRY sweet pepper green beans cashew bamboo sprouts red curry sauce basmati rice 	26.-

PATIENTLY CAUGHT

(Hauptgang)

PERCH FILETS FROM LAKE ZÜRICH in Champagne batter deep-fried leaf spinach sauce tatar boiled potatoes with herbs	39.-
SEA BASS FILET herb coating roasted Amarone-butter sauce baby vegetable fried potatoes	42.-
CHAR FILET poached in white wine saffron sauce leaf spinach oven beetroot herb pilau rice	42.-
TUNA STEAK grilled pineapple-, papaya-& cilantro salsa scallions fregola sarda	44.-
HALIBUT FILET in argan oil confited sherry foam coco beans-& tomato duett tagliatelle	40.-



SOMETHING MORE SUBSTANTIAL NOW

(Main course)

BEEF FILET from Mulwarra-Beef roasted in one large piece green asparagus orange hollandaise	55.-
BEEF STROGANOFF cubes of beef filet roasted creamy sweet pepper sauce cauliflower with crumbs	47.-
VEAL MEATLOAF spiked with vegetables Merlot sauce braised yellow carrots	35.-
FILET-TRIO veal-, beef- & pork filet pepper coat roasted port wine sauce leaf spinach	42.-
ROAST OF VEAL SHOULDER glazed in the oven creamy mushroom cognac sauce green beans	38.-
VEAL RAGOUT creamy sweet pepper sauce braised carrot & herbs duett	34.-
VEAL MEATLOAF refined with herbs and porcini glazed in the oven Klevner sauce broccoli	32.-
SLICED VEAL ZÜRICH-STYLE strips of veal roasted creamy white wine & mushroom sauce cauliflower	38.-
VEAL INVOLTINI mushroom mousse filling roasted Port wine gravy spicy caponata	39.-
PORK ROAST bacon-wrapped glazed in the oven merlot sauce bean duett	30.-
PORK STEAK stuffed with bacon prunes roasted grappa red wine gravy cauliflower	32.-
PORK FILET roasted absinthe crust sherry- barolo gravy creamy leek ragout	36.-
PATA NEGRA RIB CHOP grilled sherry gravy wild broccoli confited tomatoes	45.-
LAMB'S HIP coated in almonds pink roasted honey & pepper sauce ratatouille	36.-
LAMB ENTRECOTE pink roasted black olive crust Amarone sauce cream cheese cannelloni	42.-
DUCK BREAST roasted filled with duck liver Calvados sauce caramelized apple slices	45.-
SPRING CHICKEN BREAST stufed with figs roasted rosemary gravy coco bean ragout	32.-

CHOOSE YOUR FAVOURITE SIDE DISH FOR YOUR MAIN COURSE:

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

FOR EVENTS IN BETWEEN

(collation in 1 service)

MEATLOAF potato gratin Madeira jus tatar sauce small mixed salad	28.-
BRATWURST pork-& beef sausage poached potato salad small mixed salad	27.-
HAM ON THE BONE poached in brew mustard red vine gravy potato cucumber- & small mixed salad	29.-
COLD PLATE dry-cured ham farmer's ham turkey ham chorizzo bacon salad egg tomato	32.-

HOMEMADE SWEET DREAMS

SURPRISE FEAST <small>(our speciality!)</small> 7 different sweet treats. You will be thrilled!	25.-
WHITE COFFEEMOUSSE <small>(OUR SPECIALITY!)</small> orange filets orange sauce pine nuts	16.-
„VICARAGE PIE“ lukewarm after an old Zurich recipe apple sorbet apple fritters	16.-
CHEESE CAKE Calvados apples crispy ginger sour cream ice cream	16.-
CARAMEL CREAM PUDDING caramel sauce seasonal fruits whipped cream	12.-
CHEESE PLATE 4 varieties: Zurich Oberland cheese Wildbach hard cheese Zurich Oberland Brie de Luxe Schwyz Dallenwiler goat soft cheese grapes nuts chutney honey	16.-

