



OUR MENU SUGGESTIONS

Sophisticated, healthy and delicate

RECOMMENDATIONS OF THE HOUSE

EPICURES

3 courses 72.- / 4 courses 80.-

SALMON TRILOGY | home-pickled gravad salmon | tatar with olive oil & fleur de sel
salmon mousse with port wine | baby lettuce | beetroot gel | chia crispy

VINTAGE CARROT-ESPUMA | hay schnapps | root spinach | onsen egg

VEAL-DUETT | fried filet and braised veal | creamy Calvados sauce
saisonal vegetable garden | homemade chestnut pasta

GINGERBREAD-MOUSSE | served in chocolate tart | mandarin and mint duo
caramelized hazelnuts | lavender-honey ice cream

GOURMETS

4 courses 95.- / 5 courses 105.- / 6 courses 115.-

TARTAR SURF & TURF | buffalo tartar and confit prawns tartar | sorrel sprouts
mango salad | cooked banana chip

VEAL CONSOMMÉ | scented with white porto | morel-sacotti | pumpkin

HALIBUT-FILET | in bread coat | baked in the oven | white wine-saffronnage
jerusalem artichoke cream

LYCHEE-& COCONUT GRANITÉ | raspberry caramel | maracuja

BEEF-FILET | from mulwarra beef | in herb coat | pink fried | Amarone-espresso reduction
edamame mousse | with roasted beetroot | two kinds of potato puff pastry cake

SYMPHONIE OF DESSERTS | 6 different sweet creations – Let us enchant you into the New Year!

ZÜRICH'S BEST

3 courses 65.- / 4 courses 77.-

ZÜRICH WILDBACH CHEESE | deep-fried in batter | leaf salad | oranges | grapes
pine nuts | truffle vinaigrette

PERCH FILETS OUT OF LAKE ZÜRICH | pan-fried | boiled potatoes with herbs | Riesling and fill foam

SLICED VEAL ZÜRICH-STYLE | pan-fried strips of veal | creamy white wine mushroom sauce
Champignonsauce | glazed carrot duett | buttery noodles

VICARAGE PIE | after an old Zurich recipe | served lukewarm
apple sorbet | apple fritters



MENU SUGGESTIONS

MENU 1

WINEMAKER SALAD | leaf salads | radishes
fried bacon bits | grape vinaigrette

MUSHROOM CREAM | wild herbs | "Belper Knolle"

BEEF POT ROAST | Barolo gravy
glazed root vegetables | saffron tagliatelle

ALMONDS PANNA COTTA | sweet cherry tomato ragout
bourbon vanilla ice cream | mint leaves

3 courses 62.- / 4 courses 77.-

MENU 2

TOMATO CONSOMMÉ | port | diced vegetables
basil ravioli

CHAR FILET & OCTOPUS | fried
pea mousse | black tagliatelle

BEEF FILET | from Mulwarra-Beef | grilled
deep-fried onion rings | cep
Whiskey gravy | vegetable garden
potato & taleggio burger

EGG LIQUEUR VARIATION | as mousse | as cake
as bonbon | chocolate crumbs | mango cream

3 courses 85.- / 4 courses 101.-

MENU 3

DUCK LIVER TERRINE | berries chutney
apple & celery salad | toast

CARROT CREAM SOUP | beetroot & ginger tartlet

VEAL INVOLTINI | roasted | mushroom stuffed | port gravy
glazed kohlrabi | truffled mashed potatoes

SEMOLINA CRÊPES | singed with Calvados
pineapple ragout | sour cream ice cream

3 courses 71.- / 4 Gänge 86.-

MENU 4

SMOKED SALMON TARTAR | charcoal-grilled apple mustard
horseradish cream | crispy garden rocket

WHITE TOMATO CREAM | basil | truffle ravioli

ROAST OF VEAL SHOULDER | glazed in the oven
Marsala cream sauce | romanesco
potato and oregano gratin

CHEESE-CAKE | Calvados apples | crunchy ginger
sour cream ice cream

3 courses 68.- / 4 courses 83.-

MENU 5

CHAR FILET | roasted | frisée lettuce
quail's egg | char caviar

BARLEY BROTH | grappa | diced vegetables
Grison "Salsiz"

VEAL STEAK | roasted | chervil & pistachio crust
port gravy | celery and olives ragout
potato baumkuchen

WHITE COFFEE MOUSSE | orange filets &
orange sauce | pine nuts

3 courses 77.- / 4 courses 92.-

MENU 6

BEEF CARPACCIO | olive oil | Sprinz shavings
truffle & garden rocket cream

CAULIFLOWER CREAM | Ras el-Hanout | lime
focaccia bread stick

LAMB RACK | black olive crust | Amarone gravy
cherry tomatoes | zucchini & cream cheese canneloni

LIME PANNA COTTA | Gin & Tonic cream
sweet cucumber | mint pesto

3 courses 71.- / 4 courses 86.-



MENU 7

TARTAR TRIO | crab, tuna & salmon
mango salad | crispy "eden" prawns

POTATO CREAM SOUP | strips of leek
croutons | oregano

CHICKEN BREAST | roasted | fig stuffing
morel sauce | leek ragout | tagliatelle

QUARK & APRICOT STRUDEL | served lukewarm
vanilla and Baileys sauce | vanilla ice cream

3 courses 65.- / 4 courses 79.-

MENU 8

HOME-MARINATED SALMON | potato & endive cream
apple & radish salad

PROSECCO CREAM | root vegetables | truffle ravioli

VEAL DUETT | grilled filet & brasato
Armagnac gravy | leaf spinach | saffron tagliatelle

AMARETTO TIRAMISU | vanilla pineapple | cassis sorbet

3 courses 69.- / 4 courses 85.-

MENU 9

TUNA SASHIMI | wasabi panna cotta

ONSEN EGG | truffled potato cream
crispy parsley

VEAL CHEEK | braised | figg gravy | pak choi
curcuma basmati rice | artichoke chips

MANGO & GINGER CREME BRULEE | lychee sorbet
chocolate blocks

3 courses 76.- / 4 courses 91.-

MENU 10

WHITE TOMATO MOUSSE | candied olives
Pata Negra ham | avocado

PILGRIM'S SCALLOPS | grapefruit | green asparagus
cardamon foam

GALLINEY BREAST | roasted | blackberry gravy
leek & pumpkin ragout | roasted potato cubes

DARK CHOCOLATE MOUSSE | green apple
hazelnut crumble

3 courses 64.- / 4 courses 85.-

MENU 11

GREEN LEAF SALAD | mushrooms | diced egg
pine nuts | balsamic vinaigrette

OXTAIL CLAIR | port wine | vegetable cubes
ravioli filled with brasato

ANGUS RUMPSTEAK | grilled | béarnaise sauce
leaf spinach | potato croquettes

CHERRY STRUDEL | lukewarm | vanilla sauce
hazelnut ice cream

3 courses 65.- / 4 courses 81.-

MENU 12

SMOKED SALMON | coconut foam
apple & date salad

RIESLING CREAM | grapes | garden rocket ravioli

VEAL ROLL | mozzarella & tomato filling | grilled
Barolo gravy | broccoli | potato gratin

PISTACHIO CREAM | burnt & glazed | port wine
pineapple salad | chocolate flakes

3 courses 67.- / 4 courses 82.-



MENUS FOR EVENTS WITH LIMITED TIME

MENU 13

MIXED LEAF SALAD | diced egg | croutons
roasted seeds | Tuscany dressing

STRIPS OF VEAL | pan-fried | rosemary-
Barolo gravy | zucchini-, olives- & tomato ragout
saffron-pilaw rice

WHITE COFFEE MOUSSE | orange sauce
orange cubes | pinenuts | whipped cream

3 courses 60.-

MENU 14

SCOTTISH SALMON DUET | as tartar | as marinated
sashimi with mango | horseradish mousse | toast

PORK ROAST | stuffed with plums | Pinot noir gravy
tomato Provençale | herbs tagliatelle

TOBLERONE CHOCOLATE MOUSSE | grapefruit salad
whipped cream

3 courses 54.-

MENU 15

LEAF SALADS | Parmesan | diced egg
French dressing

VEAL INVOLTINI | stuffed with Chorizo and eggplant
sherry cream sauce | leaf spinach with died
tomatoes | roasted potatoes with lemon

CREME BRULEE | apple salad | whipped cream

3 courses 56.-

MENU 16

BEEF CARPACCIO | garden rocket | olive oil
fleur de sel | lemon | Parmesan shavings

PORK FILET | roasted with cocoa and chili
light balsamic sauce | leaf spinach
potato croquettes

FLAN OF CARAMEL | caramel sauce
seasonal fruits | whipped cream

3 courses 56.-

MENU 17

CHERRY TOMATO TRIO | buffalo mozzarella
basil | garden rocket | olive oil vinaigrette

VEAL OSSOBUCO | gremolata | Barolo gravy
braised | leaf spinach with figs | parmesan polenta

CHOCOLATE CAKE | homemade | hazelnut crumble
grappa & mascarpone cream

3 courses 57.-

MENU 18

CURRY & BANANA FOM | Batida de Coco | mango &
pineapple cubes | lemon gras pesto
shrimps medaillons

LAMB RAGOUT | creamy Barolo pepper sauce
braised | zucchini olive ragout | sour cream
parsley tagliatelle

VANILLA PARFAIT | orange compott
cassis sorbet | almonds brittle

3 courses 56.-

MENU 19

PLATE OF SMOKED FISH | trout | smoked salmon
whitefish | horseradish mousse | salad bouquet

VEAL MEATLOAF HOUSE-SPECIAL | glazed in the oven
port wine gravy | two-colored beans
morel mashed potatoes

SEMOLINA CRÊPE | singed with Calvados
cassis sauce | sour cream ice cream

3 courses 55.-

MENU 20

GOAT CHEESE | glazed with honey & thyme
leaf and herbs salad | walnut dressing

RUMP ROAST STRIPS (BEEF) | green pepper cream sauce
vegetable bouquet | potato gratin

FRUIT SALAD | lemon sorbet

3 courses 60.-

