



OUR MENU SUGGESTIONS

Sophisticated, healthy and delicate

RECOMMENDATIONS OF THE HOUSE

EPICURES

3 courses 70.- / 4 courses 80.-

QUAIL'S BREAST in fig batter | winter leaf salad | dessert wine vinaigrette
quail's egg | pistachios

BLUE POTATO PURÉE | breton lobster oil | prawn medallions

TRIO OF VEAL | grilled filet in a smoked crust | braised cheek | roast involtini with truffled Brie
Amarone reduction | white polenta crisps | vegetable medley

CHOCOLAT VARIATIONS | Maracaibo cake | Grand cru mousse | dark chocolate sorbet
bubbly madagascan chocolate | Grenada crumble | mango salad | passion fruit sauce

GOURMETS

4 courses 91.- / 5 courses 105.-

STURGEON TARTARE | Vodka sour cream | beetroot confit | grilled organic prawns
salmon roe | blinis

CEP ESSENCE | Armagnac | mirepoix of vegetables | truffled chestnuts-apple-cannelloni

SCALLOPS pan-fried | sherry foam | carrot risotto | finely sliced leek | oyster leaves

FILLET OF US BEEF grilled | hazelnut crust | Jerusalem artichoke purée | Port-nougat jus
Pommes Anna | assorted vegetables

SYMPHONY OF DESSERTS | 6 different sweet creations | Let us entice you!

ZÜRICH'S BEST

3 courses 62.- / 4 courses 70.-

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

PERCH FILETS OUT OF LAKE ZÜRICH | pan-fried | black rice | Riesling and dill foam

SLICED VEAL ZÜRICH-STYLE | pan-fried strips of veal | creamy mushroom sauce
buttery noodles | glazed carrot flowers

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
Saffron tagliatelle | glazed root vegetables

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

3 courses 57.- / 4 courses 65.-

MENU 2

TOMATO CONSOMMÉ | port | diced vegetables
basil ravioli

CHAR FILET & OCTOPUS fried
black rosemary tagliatelle | pea mousse

US BEEF FILET grilled | deep-fried onion rings
Whisky gravy | potato & taleggio burger
Swiss chard sauté | cep

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

3 courses 85.- / 4 courses 95.-

MENU 3

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

CARROT CREAM SOUP | beetroot & ginger tartlet

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

SEMOLINA CRÊPE singed with Calvados
pineapple ragout | sour cream icecream

3 courses 62.- / 4 courses 69.-

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 | potato and oregano gratin
romanesco

CHEESE CAKE | Calvados apples | crunchy ginger
sour cream icecream

3 courses 61.- / 4 courses 68.-

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 | potato baumkuchen
celery and olives ragout

WHITE COFFEEMOUSSE | orange filets &
orange sauce | pine nuts

3 courses 72.- / 4 courses 80.-

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
candied cherry tomatoes | zucchini & cream cheese
cannelloni

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

3 courses 68.- / 4 courses 75.-



MENU 7

TARTARE TRIO | crab, tuna & avocado
mango salad | "eden" prawns

POTATO CREAM SOUP | leek | croutons
oregano

BEER PORK STEAK | roasted | fig stuffing
morel sauce | tagliatelle | leek ragout

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

3 courses 56.- / 4 courses 62.-

MENU 8

HOME-MARINATED SALMON | potato & endive cream
apple and radishes salad

PROSECCO CREAM | root vegetables | truffle ravioli

VEAL DUET | grilled filet & brasato
armagnac gravy | saffron tagliatelle | leaf spinach

AMARETTO TIRAMISU | vanilla pineapple | cassis sorbet

3 courses 70.- / 4 courses 77.-

MENU 9

TUNA SASHIMI | wasabi panna cotta

ONSEN EGG | truffled potato cream
crispy parsley

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

MANGO & GINGER CREME BRULEE | lychee sorbet
chocolate blocks

3 courses 72.- / 4 courses 80.-

MENU 10

WHITE TOMATO MOUSSE | candied olives
Pata Negra ham | avocado

PILGRIM'S SCALLOP | grapefruit | green asparagus
cardamom foam

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

DARK CHOCOLATE MOUSSE | green apple
hazelnut crumble

3 courses 62.- / 4 courses 73.-

MENU 11

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

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

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

CHERRY STRUDEL | lukewarm | vanilla sauce
sour cream icecream

3 courses 58.- / 4 courses 66.-

MENU 12

SMOKED SALMON | coconut foam
apple & date salad

RIESLING CREAM | grapes | garden rocket ravioli

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

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

3 courses 60.- / 4 courses 69.-



SIMPLE – BUT QUICK AND TASTY

SIMPLE 1

MIXED LEAF SALADS | diced egg | croutons
roasted kernels | Tuscany dressing

VEAL ARROSTINI | rosemary & Barolo gravy | zucchini,
olives and tomato ragout | saffron rice

WHITE COFFEE MOUSSE | mango sauce
whipped cream

3 courses 45.-

SIMPLE 2

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

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

TOBLERONE CHOCOLATE MOUSSE | grapefruit salad
whipped cream

3 courses 48.-

SIMPLE 3

LEAF SALADS | Parmesan | diced egg
French dressing

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

CREME BRULEE | apple salad | whipped cream

3 courses 55.-

SIMPLE 4

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

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

FLAN OF CARAMEL | caramel sauce
seasonal fruits | whipped cream

3 courses 50.-

SIMPLE 5

PERETTI TOMATO | buffalo mozzarella | basil
crispy garden rocket

VEAL OSSOBUCO | gremolata | Barolo gravy
leaf spinach with figs | gratinated polenta

CHOCOLATE CAKE | home-made | hazelnut crumble
grappa & mascarpone cream

3 courses 52.-

SIMPLE 6

THREE KINDS OF MELON SALAD | mint | port wine
Grison's dry-cured ham | grissini

OSTRICH FILET | green pepper & Cognac sauce
mini corn and olive ragout | baked Potato
chives sour cream

VANILLA PARFAIT | kumquats
cassis sorbet | almonds brittle

3 courses 55.-

SIMPLE 7

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

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

SEMOLINA CRÊPE singed with Calvados
cassis sauce | sour cream icecream

3 courses 52.-

SIMPLE 8

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

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

FRUIT SALAD | lemon sorbet

3 courses 55.-

