



CHOPPED WITH LOVE

MAIN COURSE

<b>TARTAR SYMPHONY</b> (speciality of our house) 6 different tartars! Toscana   Tennessee   Périgord   Danish   Norwegian   Classic	40.-
<b>TARTAR CLASSIC</b> (Beef) prepared mild, medium or hot spiced   capers   onions   egg	34.-
<b>TARTAR-PARIS STYLE</b> (Beef) Armagnac   gratinated with Café de Paris butter   French fries	37.-
<b>TARTAR TOSCANA</b> (Beef) Grappa di Brunello   sun dried tomatoes   rocket salad   parmesan cheese	36.-
<b>TARTAR DANISH STYLE</b> (Beef) shortly sautéed in butter   served on toast   fresh horseradish   pickled beetroot   cucumber relish	37.-
<b>TARTAR PÉRIGORD</b> (Veal) with truffle essences   wafer-thin Pata Negra ham   balsamic pearls	46.-
<b>TARTAR TENNESSEE</b> (Buffel) with Jack Daniel's Old No. 7   served in beechwood smoke   deep fried onion rings	44.-
<b>TARTAR NORWEGIAN</b> (Smoked salmon) dill cream   onions   fried caper apples   cucumber relish   salmon roe	36.-

LIGHT AND EXCITING PLEASURES

STARTER MAIN COURSE

<b>LOBSTER-FOAM</b> with Cognac   vegetable ravioli   shrimps medallions   black tree nuts	19.-	
<b>RIESLING-CREAM</b>  Riesling from Zurich   pumpkin   grapes   herbes   pumpkin seeds   parmesan   onsen egg	17.-	
<b>DUCK LIVER</b> fried   Fleur de Sel   white port wine reduction   beetroot risotto   pistachios	22.-	
<b>LAMB'S LETTUCE</b> lukewarm chanterelles   bacon and egg   croutons   raspberry vinaigrette	17.-	30.-
<b>GREEN SALAD OR MIXED SALAD</b>  roasted seeds   crunchy bread croutons	13.-	21.-
<b>TUNA CARPACCIO</b> smoked   thin sliced   wasabi cream   wakame   pack choi served in tempura	18.-	34.-
<b>CAESAR-SALAD</b> chicken breast strips   romaine lettuce   bacon-& croutons   parmesan   blue cheese dressing	16.-	28.-
<b>CHOOSE A HOMEMADE SAUCE FOR YOUR SALAD</b> Dijon mustard / honey-& ginger dressing / tomato & chives vinaigrette Tuscany dressing / French dressing / balsamic vinegar and extra virgin olive oil		

vegetarian dish   
For information on alergens or origion in each dish, contact our staff

SOPHISTICATED MEAT CREATIONS

MAIN COURSE

<b>FLAMBÉ RELISH</b> (from 2 to 8 persons and served in two courses) (For groups of 9 persons or more, flambé at the table is unfortunately not possible)	p. p. 65.-*
<b>CHATEAUBRIAND</b> fillet of Mulwarra Beef   grilled according to your wishes and in one piece flamed at your table   homemade sauce bearnaise   croquettes   seasonale vegetables	

<b>FILET OF BEEF ROSSINI</b> Mulwarra Beef   grilled   fried duck liver   truffle Barolo sauce   baby vegetable   swabian pasta	58.-
<b>SIRLOIN-STEAK</b> (200GR) Mulwarra Beef   grilled   gratinated with Café de Paris butter sauce   French fries	49.-
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	38.-
<b>CALF'S LIVER</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	36.-
<b>FILET OF LAMB</b> pink fried   Noilly Prat crust   lemon sauce   mediterranean grilled vegetables   rosmarin fried potatoes	42.-
<b>LOIN OF RABBIT</b> filled with morrels   fried   Merlot sauce   broccoli & tomatoes   mountain cheese polenta	40.-




TREATS FROM THE WATER

MAIN COURSE

<b>FILETS OF PERCH FROM LAKE ZURICH</b> deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	39.-
<b>HALIBUT FILET</b> hazelnut coat   fried   saffron butter sauce   grapefruits   edamame puree   Venere risotto	42.-

MEATLESS TREATS

STARTER MAIN COURSE

<b>RAVIOLI-ROYAL</b>  home-made truffle ravioli   creamy Champagne sauce   rocket salad	19.-	34.-
<b>PORCINI TAGLIARINI</b>  homemade pasta   fresh porcini   creamy forest herbs sauce   onsen egg	18.-	32.-
<b>PARMESAN RISOTTO</b>  Carnaroli white wine risotto   parmesan   deep fried zucchetti blossoms   beetroot   pea sprouts	17.-	29.-
<b>DO YOU PREFER A DIFFERENT SIDE DISH?</b> (second supplement of your choice): French fries / roesti / boiled potatoes / fried potatoes / mountain cheese polenta swabian pasta / white wine risotto / pasta or vegetables		+5.-

all prices are in Swiss Francs and including value added tax of 7.7% / \* Flambé enjoyment available until 21.00 p.m.

## FROM THE CHEESE CELLAR

<b>CHEESE VARIATION</b> (80gr) 16.- 4 types: regional semi-hard cheese   "Wildbachcheese" from Zurich Brie de Luxe Schwyz   soft goat cheese from Dallenwil   grapes   nuts   chutney   honey
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COOL ICE CREAM VARIATION (3 Scoops)	Small	Large
<b>BROWNIES</b> Chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream	13.-	17.-
<b>AMANDA</b> Hazelnut, chocolate-& banana ice cream   roasted almonds   cream	12.-	16.-
<b>HAVANNA</b> Rum-& espresso ice cream   Havanna-Rum   banana pieces   cream	13.-	17.-
<b>HOT-BERRY</b> Vanilla and strawberry ice cream   hot berries   cream	13.-	17.-
<b>DANMARK</b> Vanilla ice cream   hot chocolate sauce   cream	12.-	16.-
<b>BANANA-SPLIT</b> Vanilla ice cream   bananas   hot chocolate sauce   almonds   cream	13.-	17.-
<b>ICED-CAFÉ</b> Coffee ice cream   chilled Arabica coffee   coffee beans   cream	13.-	17.-
<b>COUPE-BLACKCURRANT &amp; VIEILLE PRUNE</b> Blackcurrant sorbet   shot of delicate Vieille Prune	15.-	19.-
<b>COUPE-LIME &amp; VODKA</b> refreshing lime sorbet   shot of Absolut Vodka	15.-	19.-

<b>Our ice cream selection:</b> vanilla, chocolate, strawberry, espresso, hazelnut, banana, pistachio, Havanna-Rum, lime-, apricot or blackcurrant sorbet	1 scoop cream	5.- +2.-
<b>Shots:</b> Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havanna-Rum		+5.-

## HOMEMADE SWEET DREAMS

<b>WHITE COFFEE-MOUSSE</b> (speciality of our house) 16.- white chocolate   flavoured with coffee   fillets of orange   orange sauce   pine nuts
<b>GINGERBREAD -PARFAIT</b> 15.- scented with Amaretto   lukewarm cinnamon plums   Rum raisins   mulled wine reduction
<b>BLOOD ORANGE-&amp; TEQUILA SORBET</b> 16.- with Ruby Rubina Ganache   black bisque   BBQ caramel   pistachio crumbels
<b>CREMA CATALANA</b> 16.- catalan vanilla cream   caramel   port wine figs   whipped cream   pistachios
<b>PUMPKIN CRUMBLE CAKE</b> 15.- Refined with marzipan   cranberry ice cream   chocolate almonds   Macadamia nut cream
<b>APPLE-FRITTERS</b> 12.- deep fried and turned in cinnamon sugar   vanilla ice cream   whipped cream

## RUM (4CL), GRAPPAS (2CL), AND DISTILLATES (2CL)

Plantation, Dark, Karibik (40%)	9.-	Zürcher Quitten (41%)	8.-
Corporation Cuba Ron S.A. (40%)	20.-	Lauerzer Kirsch (41%)	8.-
Bumbu Rum Co, Barbados (40%)	15.-	Grappa Barrique (41%)	9.-
Plantation XO 20th, Barbados (40%)	18.-	Grappa Riesling-Sylvaner (41%)	7.-
Don Papa, Philippinen (40%)	21.-	Grappa Gwürtztraminer (41%)	8.-
J.M. Rhum, Calvados, Martinique (40%)	27.-	Hennessy Fine de Cognac (40%)	10.-
J.M. VSOP, Martinique (40%)	19.-	Hennessy X.O. (40%)	26.-
Admiral Rodney Extra Old, St. Lucia (40%)	22.-	Vecchia Romagna (40%)	5.-
Licorera de Nicaragua 4 Years (41%)	10.-	Calvados Morin Père (40%)	7.-
Zafra 30 Years, Panama (40%)	45.-	Vieille Poire Fassbind(40%)	8.-
Gold of Mauritius (40%)	20.-	Vieille Prune (41%)	8.-
The Kraken, USA (40%)	12.-	Himbeergeist (42%)	8.-