

TARTAR CREATIONS CHOPPED WITH LOVE

TARTAR SYMPHONIE

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be enthusiastic!

Classic | Williams | Périgord | Tennessee | Mexico | Mediterranean


42.-

Our Tartar-Hit

<p>TARTAR CLASSIC (Beef) prepared mild, medium or hot spiced capers onions egg</p>	35.-
<p>TARTAR PARIS STYLE (Beef) Armagnac gratinated with Café de Paris butter French fries</p>	38.-
<p>TARTAR TOSCANA (Beef) Grappa di Brunello sun dried tomatoes rocket salad parmesan cheese</p>	37.-
<p>TARTAR DANISH STYLE (Beef) shortley sauteed in butter served on toast fresh horseradish</p>	38.-
<p>TARTAR WILLIAMS (Beef) with Williams pear pieces Gorgonzola cream pickled onions Pumpnickel crisp</p>	37.-
<p>TARTAR PÉRIGORD (Veal) with truffle essences wafer-thin Pata Negra ham balsamic pearls</p>	45.-
<p>TARTAR CHEVRE CHAUD (Veal) with hay schnaps spinach artichokes lukewarm goat cheese herb baguette</p>	40.-
<p>TARTAR TENNESSEE (Buffalo) with Jack Daniel's Old No. 7 served in beechwood smoke deep fried onion rings</p>	44.-
<p>TARTAR MEXICO (Buffalo) with Tequila Ancho Mole kidneybeans Pico de Gallo cilantro fried sweet potatoes</p>	42.-
<p>TARTAR MEDITERRANEAN (Sea bass) olive oil lemon parsley chilli green apple Tobiko puffed quinoa</p>	38.-
<p>TARTAR NORSK (smoked salmon) dill cream onions caper apples cucumber relish salmon roe</p>	37.-
<p>TARTAR VEGANA  aubergine zucchetti tomatoes okra deep fried chick peas balls basil sprouts</p>	30.-

LIGHT SUMMER DELIGHTS

STARTER MAIN COURSE

CLEAR CUCUMBER ESSENCE 	17.-	
iced Bombay gin olive mousse orange fillets roasted juniper amaranth sprouts		
GREEN SALAD OR MIXED SALAD 	13.-	21.-
roasted seeds crunchy bread croutons		
BUFFALO BURRATA 	18.-	32.-
Ox heart tomato grilled chicory balsamic cherries pine nuts basil sprouts		
SICILIAN PULPO	20.-	
grilled watermelon saffron fennel slicer lime granite mascarpone pine nuts		
VITELLO TONNATO	22.-	36.-
veal Tataki smoked tuna caper espuma parmesan slicer pickled onions		
RAVIOLI ROYAL 	20.-	36.-
homemade truffle ravioli creamy Champagne sauce rocket salad		
CAULIFLOWER NUGGETS 	18.-	30.-
breaded with corn flour Tahini & peanut sauce herbs salad pomegranate cashews		

SOPHISTICATED MEAT & FISH CREATIONS

MAIN COURSE

FLAMBÉ PLEASURE (from 2 persons served in two courses)

(Unfortunately flambéing at the table is not possible for groups of 8 or more).

p. P.70.-*

CHATEAUBRIAND | Cassino Beef | grilled according to your wishes | flambéed at the table
homemade sauce bearnaise | croquettes | vegetables

SIRLOIN-STEAK <small>(200GR)</small>	50.-
Cassino-Beef grilled gratinated with Café de Paris butter sauce French fries	
BEEF FILET POKE BOWL	38.-
fried cubes Sushi rice Edamame Pink Lady apple spring onion cucumber pomegranate soy dressing	
ANGUS BURGER	33.-
fried sesame bun BBQ creme balsamic onions herb lettuce salad tomatoes sweet potatoes	
VEAL CORDON BLEU	45.-
truffle brie-& Mostbröckli breaded crispy fried coco beans trevisano & red wine risotto	
ZURICH SLICED VEAL	38.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
CALF'S LIVER	36.-
pan-fried strips of liver shallots garden herbs roesti (grated fried potatoes)	
FILETS OF PERCH FROM LAKE ZURICH	40.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
SEA BASS FILET	42.-
herb crust crispy fried Salsa-Rossa leaf spinach sweet corn radish risotto	

HOMEMADE SWEET DREAM'S

WHITE COFFEE-MOUSSE (speciality of our house!)	16.-
white chocolate flavoured with coffee fillets of orange orange sauce pine nuts	
BERRY MILLE FEUILLE	17.-
caramelized puff pastry 3 kinds of berries Amaretto cream vanilla ice cream honey cress	
CHOCOLATE FONDANT	18.-
served lukewarm liquid centre strawberries raspberries sour cream glacé pistachio soil	
PANNA COTTA	16.-
with bourbon vanilla Lotus Biscuit bottom fig compote basil sorbet honey cress	
APPLE-FRITTERS	13.-
deep fried and turned in cinnamon sugar vanilla ice cream whipped cream	

CHEESE VARIATION (4 types / 100gr)	19.-
regional hard cheese "Wildbachcheese" from Zurich Brie de Luxe soft goat cheese from Dallenwil grapes nuts grapes chutney honey fig bread	

COUPES IN PERFECTION

SMALL COUPE LARGE COUPE

BROWNIES	13.-	17.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
AMANDA	12.-	16.-
hazelnut, chocolate-& banana ice cream roasted almonds cream		
HAVANNA	13.-	17.-
rum-& espresso ice cream Havanna Rum banana pieces cream		
HOT-BERRY	13.-	17.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	16.-
vanilla ice cream hot chocolate sauce cream		
BANANEN-SPLIT	13.-	17.-
vanilla ice cream bananas hot chocolate sauce almonds cream		
ICED CAFÉ	13.-	17.-
espresso ice cream chilled Arabica coffee coffee beans cream		
COUPE BLACKCURRANT & VIEILLE PRUNE	15.-	19.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
COUPE LIME & VODKA	15.-	19.-
refreshing lime sorbet shot of Absolut Vodka		

OUR ICE CREAM SELECTION:		
vanilla, chocolate, strawberry, espresso, hazelnut, banana,	1 scoop	+5.-
pistachio, Havanna Rum, lime-, apricot or blackcurrant sorbet	cream	+2.-
SHOTS: Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havanna Rum	2cl	+5.-