



**CHOPPED WITH LOVE**

MAIN COURSE

<b>TARTAR SYMPHONIE</b> <small>(speciality of our house!)</small> 6 different tartar variations! Classic   Williams   Périgord   Tennessee   Mediterranean   Vegana	42.-
<b>TARTAR CLASSIC</b> (Beef) prepared mild, medium or hot spiced   capers   onions   egg	35.-
<b>TARTAR PARIS STYLE</b> (Beef) Armagnac   gratinated with Café de Paris butter   French fries	38.-
<b>TARTAR TOSCANA</b> (Beef) Grappa di Brunello   sun dried tomatoes   rocket salad   parmesan cheese	37.-
<b>TARTAR WILLIAMS</b> (Beef) with Williams   pear pieces   Gorgonzola cream   pickled onions   Pumpnickel crisp	37.-
<b>TARTAR DANISH STYLE</b> (Beef) shortley sauteed in butter   served on toast   fresh horseradish	38.-
<b>TARTAR PÉRIGORD</b> (Veal) with truffle essences   wafer-thin Pata Negra ham   balsamic pearls	45.-
<b>TARTAR TENNESSEE</b> (Buffalo) with Jack Daniel's Old No. 7   served in beechwood smoke   deep fried onion rings	44.-
<b>TARTAR MEDITERRANEAN</b> (Pikeperch) olive oil   lemon   parsley   chilli   green apple   Tobiko   puffed quinoa	38.-
<b>TARTAR VEGANA</b>  aubergine   courgettes   tomatoes   okra   deep fried chick peas balls   basil sprouts	30.-

**TO THE START REFINED PLEASURES**

STARTER MAIN COURSE

<b>MOREL CREAM</b>  with Cognac and forest herbs refined   vegetarian Dim-Sum   crispy almond   amaranth sprouts	17.-	
<b>DUCKLIVER MACCARON</b> airy Macaron   duckliver mousse   wild herb soup   pickled birch mushroom   Shiso sprouts	19.-	
<b>DEER TERIYAKI</b> sirloin of deer   Kimchi   asian cabbage salad   wasabi espuma   cashews   char caviar   Skyr	22.-	36.-
<b>GIN-PIKEPERCH</b> smoked cold   pumpkin panna cotta   beetroot sponge   styrian pesto   lime sour cream	20.-	36.-
<b>LAMB'S LETTUCE</b> lukewarm chanterelles   bacon and egg   croutons   port wine vinaigrette	17.-	32.-
<b>GREEN SALAD OR MIXED SALAD</b>  roasted seeds   crunchy bread croutons	14.-	22.-

 vegetarian dish 

For information on alergens or origin of the individual dishes, please contact our staff

**WILD TIMES IN THE HUNTING SEASON**

MAIN COURSE

<b>FLAMBÉ RELISH</b> <small>(from 2 to 8 persons and served in two courses)</small> <small>(For groups of 9 persons or more, flambé at the table is unfortunately not possible)</small>	p. P. 68.-*
<b>SADDLE OF VENISON</b> roasted   flamed at your table   game sauce with Cognac   red cabbage Brussels sprouts   chestnuts   mushrooms   homemade spaetzle   red wine pear   apple with saffron	
<b>ESCALOPE OF VENISON</b> fried   Calvados cream sauce   chanterelles   red cabbage   chestnuts   cranberry apple   homemade spaetzle	44.-
<b>SIRLOIN STEAK OF DEER</b> in white bread coat   pink fried   blueberry sauce   pumpkin snakes   Brussels sprouts leaves   potato tree cake	46.-
<b>WILD BOAR-PEPPER</b> burgundy style   served in a pot   pearl onions   bacon   mushrooms   croutons   savoy cabbage   homemade spaetzle	39.-




**CLASSICS WITH MEAT & FISH**

MAIN COURSE

<b>SIRLOIN STEAK</b> <small>(200 gr)</small> Cassino Beef   fried   "Café de Paris"- sauce   gratinated   French fries	51.-
<b>FILLET OF BEEF-TAGLIATA</b> pink fried   sliced   ox heart tomatoes   balsamic- & sour cherry sauce   Parmesan   rocket salad risotto	56.-
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	39.-
<b>CALF'S LIVER</b> veal liver strips fried in butter   shallots   garden herbs   roesti (grated fried potatoes)	37.-
<b>ANGUS BURGER</b> fried   sesame bun   BBQ creme   balsamic onions   herb lettuce salad   tomatoes   French fries	34.-
<b>FILETS OF PERCH FROM LAKE ZURICH</b> deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	42.-
<b>SALMON MEDALLION</b> confit in sake court-bouillon   black garlic puree   peanut- & coriander sauce   green cabbage   white wine risotto	40.-

**MEATLESS TREATS**

STARTER MAIN COURSE

<b>RAVIOLI ROYAL</b>  home-made truffle ravioli   creamy Champagne sauce   rocket salad	20.-	36.-
<b>CHANTERELLE RAGOUT</b>  Pappardelle   chanterelles   creamy forest herb-white wine sauce   courgettes   pumpkin	18.-	33.-
<b>PRETZEL DUMPLINGS</b>  fried   wild mushroom ragout   lemon leaf spinach   sour cream   Nutri-Red carrots	16.-	28.-
<b>DO YOU PREFER A DIFFERENT SIDE DISH?</b> <small>(second side dish):</small> French fries / roesti / boiled potatoes / fried potatoes / homemade spaetzle 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

## HOMEMADE SWEET DREAM'S

<b>WHITE COFFEE-MOUSSE</b> (speciality of our house!) white chocolate   flavoured with coffee   fillets of orange   orange sauce   pine nuts	16.-
<b>CHEESE-CAKE</b> New Yorker recipe   Philadelphia cream   Sable soil   apricot compote   lemon balm	18.-
<b>CINNAMON-CHURROS</b> crispy fried   lukewarm nougat dip   Amaretto parfait   caramelized almonds	17.-
<b>VERMICELLES</b> refined with Kirsch   meringue   chestnuts glazed with suger   cream	16.-
<b>APPLE-FRITTERS</b> deep fried and turned in cinnamon sugar   lukewarm bourbon vanilla sauce   cream	14.-

<b>CHEESE PLATE WITH 4 VARIETIES</b> (100gr) Tremola-Alta Valle Leventina (semi-hard cheese)   Jersey Blue-Willi Schmid (blue cheese)   Vacherin-Fribourgeoise (semi-hard cheese) organic mountain cheese (semi-hard cheese)   grapes   nuts   grapes chutney   honey   fig bread	19.-
---	------

## COUPES IN PERFECTION

	SMALL COUPE	LARGE COUPE
<b>NESSELRODE</b> vermicelles   meringue   vanilla ice cream   glazed chestnuts   cream	13.-	17.-
<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>DANEMARK</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> espresso ice cream   chilled Arabica coffee   coffee beans   cream	13.-	17.-
<b>COUPE BLACKCURRANT &amp; VIEILLE PRUNE</b> fruity 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, Havanna Rum, lime-, apricot or blackcurrant sorbet	1 scoop cream	5.- +2.-
<b>SHOTS:</b> Vieille Prune, Kirsch, Williams, Wodka, Cointreau, Havanna-Rum	2cl	+5.-