

TO START REFINED PLEASURES

STARTER MAIN COURSE

PORCINI CREAM 	17.-	
refined with Cognac vegetarian Wong-Ton root vegetable strips amaranth sprouts		
LOBSTER FOAM	19.-	
perfumed with Armagnac fried shrimp balls pickled red onion cress		
LOIN OF VEAL TATAKI	22.-	
black sesame fried apple, cucumber & ginger salad puffed amaranth cilantro salsa		
SALMON TRIO	20.-	
smoked salmon tartar pickled salmon on wasabi fennel fried praline on whiskey kumquat		
GOAT CHEESE	16.-	29.-
with thyme honey gratinated lamb's lettuce raspberry dressing pine nuts grape chutney		
GREEN SALAD OR MIXED SALAD 	14.-	22.-
roasted seeds crunchy bread croutons		

CHOPPED WITH LOVE

MAIN COURSE

TARTAR SYMPHONIE <small>(speciality of our house!)</small>	42.-
(6 different tartar variations arranged on one plate) Let yourself be carried away by the tartar pleasures. You will be enthusiastic!	
Classic Toscana Périgord Tennessee Norsk Vegana	

TARTAR CLASSIC	35.-
(Beef) prepared mild, medium or hot spiced capers onions egg	
TARTAR PARIS STYLE	38.-
(Beef) Armagnac gratinated with Café de Paris butter French fries	
TARTAR TOSCANA	37.-
(Beef) Grappa di Brunello sun dried tomatoes rocket salad parmesan cheese	
TARTAR WILLIAMS	37.-
(Beef) with Williams pear pieces Gorgonzola cream pickled onions Pumpernickel crisp	
TARTAR PÉRIGORD	38.-
(Veal) with truffle essences smoked duck breast port fig candied walnuts	
TARTAR TENNESSEE	44.-
(Buffalo) with Jack Daniel's Old No. 7 served in beechwood smoke deep fried onion rings	
TATAR NORSK	36.-
(Smoked salmon) sour cream lemon parsley chilli green apple purslane salmon roe capers	
TARTAR VEGANA 	30.-
aubergine courgettes tomatoes okra deep fried chick peas balls basil sprouts	

 vegetarian dish  | vegan dish 

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

NOBLE AND TENDER PIECES OF MEAT

MAIN COURSE

FLAMBÉ PLEASURE <small>(from 2 persons served in two courses)</small>	p. P.68.-*
<small>(unfortunately flambéing at the table is not possible for groups of 8 or more).</small>	
CHATEAUBRIAND Cassino Beef grilled according to your wishes flaméed at the table homemade sauce bearnaise croquettes vegetables	

SIRLOIN STEAK <small>(200 gr)</small>	51.-
Cassino Beef fried "Café de Paris"-sauce gratinated French fries young leaf spinach	
FILLET OF BEEF	58.-
Cassino Beef fried duck liver dark Whisky sauce pumpkin puree lettuce potato croquettes	
ZURICH SLICED VEAL	39.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
CALF'S LIVER	37.-
veal liver strips fried in butter shallots garden herbs roesti (grated fried potatoes)	
PORK CORDON-BLEU	33.-
fried pork rump farmer ham gruyère cheese vegetable garden French fries	




OUT OF THE WATER

STARTER MAIN COURSE

FILETS OF PERCH FROM LAKE ZURICH	42.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
REDFISH	45.-
fried fillet pistachio coat creamy Campari orange sauce young leaf spinach black pasta	
CHAR FISH	40.-
poached fillet creamy champagne sauce caraway savoy cabbage purslane celery & parsnip sprouts	

MEATLESS TREATS

STARTER MAIN COURSE

RAVIOLI ROYAL 	20.-	36.-
home-made truffle ravioli creamy Champagne sauce rocket salad		
MISO-EGGPLANT 		29.-
japanese recipe cooked in the oven jasmine rice with coconut shiitake herb stock Pak Choi		
CELERIAC 		27.-
in a semolina coat baked oregano yogurt dip beetroot puree young onions lettuce		
DO YOU PREFER A DIFFERENT SIDE DISH? <small>(second side dish):</small>		+5.-
French fries / roesti / boiled potatoes / fried potatoes / croquettes jasmin riz with coconut / pasta or vegetables		

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

WHITE COFFEE-MOUSSE (speciality of our house!) white chocolate flavoured with coffee Marsala kumquats orange sauce pine nuts	16.-
BAKED VANILLA ICE CREAM in a crispy coat fried lukewarm plum cinnamon ragout orange foam tuile	17.-
CHEESE-CAKE New Yorker recipe Philadelphia cream Sable soil apricot compote lemon balm	18.-
AMARETTO-TIRAMISU prepared classical served in a glass sour cherries Felchlin chocolate crumble cape gooseberry	16.-
APPLE-FRITTERS deep fried and turned in cinnamon sugar lukewarm bourbon vanilla sauce cream	14.-

CHEESE PLATE WITH 4 VARIETIES (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.-
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COUPES IN PERFECTION

SMALL COUPE LARGE COUPE

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

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