

## Menu recommendations spring / summer

### 3-course menu

#### Menu classic

**CHF 60.00 per person**

Market salad  
vegetables | croutons | roasted seeds | prosecco dressing

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Sliced rump of veal Zurich style  
creamy champignon sauce | butter noodles

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Strawberry crème brûlée  
fresh strawberries | burned custard | caramelized sugar

#### Menu classic II

**CHF 62.00 per person**

Bread salad  
poached egg | chorizo chip | green beans

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Roasted breast of corn-fed chicken  
lemon balm vinaigrette | glazed variation of carrots | blue potatoes balls

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Marinated berries  
vanilla ice cream

#### Menu special

**CHF 72.00 per person**

Market salad  
vegetables | croutons | roasted seeds | prosecco dressing

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Beef Stroganov  
sliced fillet of beef | paprika cream sauce | mushrooms | sliced gherkin | butter noodles

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Strawberry tartelette  
Elderflower gel | sour cream ice

#### Menu special II

**CHF 75.00 per person**

Creamy lime risotto  
crème fraîche | rucola

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Fried sirloin steak  
Marsala cream sauce | potato gratin dauphinois | colourful market vegetables

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Raspberry panna cotta



## Menu recommendations spring / summer

### 3-course menu

#### Menu exclusive

**CHF 85.00 per person**

Beef carpaccio  
Belper Knolle cheese | mountain olive oil | purslane salad

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Loin of veal roasted in one piece  
red wine sauce | thyme risotto | Tian vegetables

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Cheese variety  
Blaue Geiss (goat cheese from Zurich Oberland)  
Gierenbaderli (soft cheese from Zurich Oberland)  
Mühlstei (hard cheese from Zurich Oberland)

watercress pesto | red wine shallots | caramelized hazelnuts  
homemade fruit bread

#### Menu exclusive II

**CHF 85.00 per person**

Fried fillet of seabass  
Rosemary jus | pepperoni risotto

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Fried sirloin steak  
Marsala cream sauce | potato gratin dauphinois | colourful market vegetables

\*\*\*

Strawberry tartelette  
Elderflower gel | sour cream ice

#### Menu exclusive III

**CHF 93.00 per person**

Veal tatar  
marinated with lemon-olive oil | egg yolk cream | mushrooms | poppy seed chip

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Beef fillet roasted in one piece  
Port wine sauce | potato Mille-Feuille | baby vegetables

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Warm chocolate cake "Ö"  
with liquid core | vanilla ice cream



## Menu recommendations spring / summer

### 4-course menu

#### Menu superior

**CHF 95.00 per person**

Seasonal market salad  
radish | cheese sprinkles | herb dressing

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Fried fillet of seabass  
Rosemary jus | pepperoni risotto

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Loin of veal roasted in one piece  
red wine sauce | thyme risotto | Tian vegetables

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Strawberry crème brûlée  
fresh strawberries | burned custard | caramelized sugar

#### Menu superior II

**CHF 113.00 per person**

Scottish smoked salmon  
horseradish mousse | capers | pearl onions flavoured with lemon

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Creamy lime risotto  
crème fraîche | rucola

\*\*\*

Beef fillet roasted in one piece  
Port wine sauce | potato Mille-Feuille | baby vegetables

\*\*\*

Cheese variety  
Blaue Geiss (goat cheese from Zurich Oberland)  
Gierenbaderli (soft cheese from Zurich Oberland)  
Mühlstei (hard cheese from Zurich Oberland)  
watercress pesto | red wine shallots | caramelized hazelnuts  
homemade fruit bread



## Menu components

You can easily replace or extend courses. Please find our menu components below for your perfect menu.

### Salads & starters

Market salad	12.00
vegetables   croutons   roasted seeds   prosecco dressing	
Seasonal market salad	14.00
radish   cheese sprinkles   herb dressing	
Bread salad	16.00
poached egg   chorizo chip   green beans	
Creamy lime risotto	16.00
crème fraîche   rucola	
Beef carpaccio	16.00
Belper Knolle   mountain olive oil   purslane salad	
Scottish smoked salmon	23.00
horseradish mousse   capers   pearl onions flavoured with lemon	
Veal tatar	25.00
marinated with lemon-olive oil   egg yolk cream   mushrooms   poppy seed chip	

### Soups

Andalusian Gazpacho	12.00
croutons   pepperoni   cucumber	
Beetroot soup	12.00
yoghurt   horseradish	
Cold cucumber soup	13.00
salmon tartare	



## Menu components

<u>Warm dishes with fish &amp; seafood</u>	<u>starter</u>	<u>main</u>
Fried black tiger prawns couscous taboulé   curry foam	16.00	
Fried fillet of seabass Rosemary jus   pepperoni risotto	20.00	
Roasted fillet of salmon red wine sauce   fresh leaves of spinach   wild rice		37.00
Fried pike-perch fillet parsley cream sauce   quinoa slices   Mediterranean vegetables		49.00
<u>Warm dishes with meat &amp; poultry</u>		
Sliced rump of veal Zurich style creamy champignon sauce   butter noodles		38.00
Roasted breast of corn-fed chicken lemon balm vinaigrette   glazed variation of carrots   blue potatoes balls		35.00
Beef Stroganov sliced fillet of beef   paprika cream sauce   mushrooms   sliced gherkin   pearl onions butter noodles		44.00
Suckling pig belly (Must be ordered at least 1 week in advance) olive jus   cauliflower puree   tagliatelle   roasted baby pepperoni		38.00
Fried sirloin steak Marsala cream sauce   potato gratin dauphinois   colourful market vegetables		49.00
Loin of veal roasted in one piece red wine sauce   thyme risotto   Tian vegetables		51.00
Beef fillet roasted in one piece Port wine sauce   potato Mille-Feuille   baby vegetables		56.00
<u>Sides</u>		
match potatoes		5.00
Fried potatoes		5.00
Butter noodles		5.00
Bramata polenta		5.00
Risotto		5.00
Spinach		5.00
Seasonal vegetables		5.00



## Menu components

### Desserts

Strawberry crème brûlée fresh strawberries   burned custard   caramelized sugar	10.00
Raspberry panna cotta	10.00
Marinated berries vanilla ice cream	10.00
Exotic fruit salad pomegranate seeds   lemon sorbet	10.00
Chocolate mousse apricots   Amaretti	10.00
Ice parfait flavoured with forest honey apricots   roasted pistachios	11.00
Warm chocolate cake "Ö" with liquid core   vanilla ice cream	12.00
Strawberry tartelette elderflower gel   sour cream ice	16.00
Cheese variety Blaue Geiss (goat cheese from Zurich Oberland) Gierenbaderli (soft cheese from Zurich Oberland) Mühlstei (hard cheese from Zurich Oberland)  watercress pesto   red wine shallots   caramelized hazelnuts homemade fruit bread	18.00

