






REFINED SPRING TREATS




STARTER MAIN COURSE

ASPARAGUS FOAM 	17.-	
from white asparagus nut butter Bourbon vanilla japanese royal quail solei		
PARMESAN FOAM 	16.-	
prepared with champagne ricotta lemon ravioli root vegetables parsley oil		
GOOSE LIVER STRIPS	22.-	
fried Armagnac reduction parsnip mousse pineapple grated balsamic beef heart		
SWORDFISH-CARPACCIO	19.-	
lightly smoked herb orange & fennel duet black garlic pesto shiso cress		
BURRATA DI ANDRIA 	18.-	
colorful tomato salad basil pesto drak balsamic pearls pine nuts rocket salad		
ASPARAGUS ESPUMA 	16.-	28.-
with bio pearl barley strawberry bowl green olives confit lemon zest woodruff		
GREEN SALAD OR MIXED SALAD 	14.-	22.-
roasted seeds crunchy bread croutons		
SALAD-FRANÇOIS	17.-	25.-
crisp seasonal salads lukewarm chicken breast strips fried bacon slices tomatoes egg		
• served with in olive oil pink fried beef fillet cubes (60 gr / 100 gr)	29.-	40.-
• served with in butter fried scotland salmon cubes (60 gr / 100 gr)	23.-	32.-

PLEASE CHOOSE YOUR FAVOURITE DRESSING:
 Dijon mustard | honey & ginger dressing | tomato & chives vinaigrette | Tuscany dressing
 French dressing | balsamic vinegar and extra virgin olive oil

MEATLESS DELICACIES

STARTER MAIN COURSE

RAVIOLI-ROYAL 	20.-	36.-
homemade truffle ravioli creamy Champagne sauce rocket salad		
SWEET POTATO 	18.-	28.-
sweet potato puree grated wild broccoli red chicory black sesame coconut tahini sauce		
WHITE BIO DANUBE ASPARAGUS 	22.-	38.-
young fried potatoes optional: sauce hollandaise, brown butter or herb mayonnaise		
• with 50 gr thin sliced Tyrolean country smoked ham		+ 8.-
• with 70 gr thin sliced Prague cooked ham		+ 6.-

 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 (from 2 to 8 persons served in two courses) p. P.68.-*
 (unfortunately flambéing at the table is not possible for groups of 9 or more).

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

SIRLOIN STEAK (200 gr)	51.-
Cassino Beef fried "Café de Paris"-sauce gratinated young leaf spinach French fries	
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 sage & garden herbs roesti (grated fried potatoes)	
OSSO-BUCCO (250 gr)	45.-
tender veal shank stewed in white wine red wine chimichurri sauce vegetable garden homemade tagliatelle	
LAMB RUMP	43.-
pink fried Umami red wine sauce artichoke browned white asparagus sweet potato puree	

OUT OF THE WATER

MAIN COURSE

FILETS OF PERCH FROM LAKE ZURICH	42.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
SCOTCH SALMON FILLET	43.-
home pickled confit elderflowers beurre blanc apricots egg mushrooms airy mashed potatoes	
PIKE PERCH FILLET	39.-
with oriental spices crispy ried saffron foam colorful asparagus cassoulet carrot hummus	

DO YOU PREFER A DIFFERENT SIDE DISH?
 French fries | roesti | boiled potatoes | fried potatoes | croquettes | sweet potato puree
 mashed potato | tagliatelle | dry rice | carrot hummus or vegetables

second side dish: + 5.-

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

SWEET DREAMS

WHITE COFFEE-MOUSSE (speciality of our house!)	16.-
white chocolate flavoured with coffee fillets of orange orange sauce pine nuts	
MACARONS	12.-
3 different filled macarons chocolate pistachio raspberry	
YUZU-MOUSSE	16.-
on matcha shortcrust blackberry coulis black currant sorbet	
CHOCOLATE DOME	17.-
dark chocolate mousse crispy sable base pistachio sponge air chocolate	
TARTE-TATIN	16.-
prepared classically baked in oven vanilla ice cream cream	

CHEESE PLATE WITH 4 VARIETIES (100gr)	19.-
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	

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-& vanilla 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		
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,	1 scoop	5.-
Havanna Rum, lime or blackcurrant sorbet	cream	+2.-
SHOTS: Vieille Prune, Kirsch, Williams, Wodka, Cointreau, Havanna-Rum	2cl	+5.-