

## ***Our classics and daily specials***

### *Starters*

***Green leaf salad*** with a raspberry vinaigrette 9.50

***Mixed salad “Reblaube”***, a choice of leaf salad, chopped raw vegetables and herbs with a light dressing made of milk, cream, apple vinegar and horseradish 14.50

*As a main course served in a bowl with a boiled egg* 19.50

***Natural duck liver mousse*** and sous-vide Strawberries with peppermint and Tasmanian pepper leaves with spit cake 26.50

***Goat cheese Ravioli*** with Beurre blanc, snap peas, flower sprouts and pistachio served on green peas puree 26.50

***Turnip cabbage soup*** with roasted oats on saffron foam 16.50  
and crispy shrimp dumpling 22.50

### *Traditional*

#### **«Zürcher Geschnetzeltes»**

veal strips in a creamy sauce with mushrooms served with Rösti (Swiss hash browns) 49

***Veal rib eye steak*** served medium with rosemary sauce with glazed colourful carrots und Fondant potatoes 52

***Rabbit fricassee*** with green peas, carrots, mushrooms and fresh almonds served with rice and barberries 45  
(for two or more people we serve it in a bowl at the table)

#### ***Fish of the day*** 47-53

We are happy to tell you about our specials depending on fresh deliveries.

## ***Our evening menus in addition to our à la carte***

### *Spring Menu*

*Veal terrine on tomato-mango salsa with a wild leaf salad and light mustard vinaigrette with mustard powder* (24.50)

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*Raw marinated scallop and fried octopus on an artichoke chorizo ragout and corn cake* (26.50)

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*Medium fried young Pyrenean lamb racks and sautéed lamb sweet breads in wild garlic sauce with roasted cauliflower and potato gnocchi* (52)

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*Selection of matured cheeses with apricots chutney and fennel seed cantuccini* (17)

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*Earl Grey savarin on rhubarb compote with vanilla and black sesame ice cream* (18.50)

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3 courses 90 (starter \* main \* cheese or dessert)  
4 courses 105 / 5 courses 120

### *Vegetarian Spring Menu*

*Cauliflower mousse and marinated green asparagus with morel vinaigrette and cauliflower crumbs* (23.50)

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*Cedro marinated with olive oil and blossom honey with purslane leaves, fava beans and roasted pine seeds served aside olive oil brioche and lemon jam* (21.50)

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*63°C free range egg with sautéed wild mushrooms on colourful Swiss chard with corn foam and crunchy tiny corn cobs* (39)

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*Selection of matured cheeses with apricots chutney and fennel seed cantuccini* (17)

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*Lime cake and basil mousse served in raspberry gazpacho with crispy lime straw* (18.50)

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3 courses 75 (starter \* main \* cheese or dessert)  
4 courses 90 / 5 courses 105

*Liebe Gäste, gerne dürfen Sie die einzelnen Gänge der Menus auch à la carte bestellen. (Preise in Klammern)*