

Our classics and daily specials

Starters

Green leaf salad 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 with brioche on persimmon with fig confit and a fine leaf salad 26.50

Porcini mushroom terrine with Jerusalem artichoke, apple and a fine leaf salad 24.50

Tortelloni filled with braised duck shank with honey and thyme on parsnip puree and pak choi 25.50 / 38

Creamy salsify soup with spinach hazelnut pesto 16.50
and baked oyster in a crunchy crust 25.50

Traditional

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

Wild boar steak in beer sauce and crispy beer pork belly
with Sauerkraut and braised roots 48

Beef fillet steak served medium in red wine sauce
with palm kale and potato gratin 54

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

Winter Menu

*Marinated char fillet
on smoked sour cream
with blinis and braised purple carrots* (24.50)

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*Pigeon breast tenderly fried
in long pepper sauce with sautéed grapes,
wild mushrooms and crunchy apple* (26.50)

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*Braised Swiss veal’s knuckle
and medium served fillet in liquorice sauce
with winter spinach and crispy white corn stick* (53)

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*Selection of matured cheeses
with house made Cantucci* (17)

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*Cinnamon tartlet
with pear compote, vanilla crème fraîche
and saffron pear* (18.50)

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

Vegetarian Winter Menu

*Caramelized «Caprifeuille de Sainte-Maure»
on sautéed Brussel’s sprouts leaves
with walnuts and port wine figs* (22.50)

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*Finely braised leek in cardamom crust
with a light champagne sauce
and glazed chestnuts* (21.50)

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*Hokkaido pumpkin with black beans filling
on spicy pumpkin chutney
with palm kale and crunchy seeds* (40)

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*Selection of matured cheeses
with house made Cantucci* (17)

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*Sea buckthorn mousse on drunken orange
with caramelized sea buckthorn sauce
and roasted buckwheat biscuit* (18.50)

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

Dear Guests, please note that the various courses on our menus may also be ordered separately. (Prices in brackets)