

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

### *Starters*

***Green leaf salad*** with passion fruit vinaigrette 11.50

***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*** served on wild berry compote, coffee beans and Pain d’Epice 26.50

### ***White tomato soup***

*served cold with basil sherbet and cucumber pearls* 16.50  
*served cold with cucumbers and lobster* 22.50

### *Traditional*

#### **«Zürcher Geschnetzeltes»**

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

***Hanger steak*** served medium with seasoned sour cream, Tropea onions and roasted beer bread 48

***Crispy swiss chicken thighs*** filled with eggplant, tomatoes and pistachio  
*served with couscous* 46

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

*We are happy to tell you about our specials depending on the catch of the day.*

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

### *Sommer Menu*

*Tartar made of a range swiss cow*  
*and pickled egg yolk on fermented vegetables*  
*salad and horseradish ice crème* (26.50)

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*A slice of halibut*  
*marinated with pink pepper and lime,*  
*served on turnip cabbage carpaccio and dill oil* (28)

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*Beer pork steak and 16 hours braised pork breast*  
*served on green salsa, peas, datterini tomatoes,*  
*chanterelles, and “pommes anna”* (52)

\*

*Selection of matured swiss cheeses*  
*with cantaloupe chutney*  
*and spirulina – chia seeds cracker* (17)

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*Buttermilk parfait served on a crumble*  
*with lukewarm apricots, apricot sauce*  
*and granita made with hazelnut vodka* (18.50)

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

### *Sommer Menu*

*Burrata, served on pea cream*  
*with sorrel oil and garden peas* (21.50)

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*A small French omelette*  
*seasoned with summer truffle,*  
*served on lady fingers, chanterelles*  
*and melted tomatoes* (23.50)

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*Fried cauliflower with peanuts*  
*on a lukewarm salad made of black beans*  
*cauliflower, peanuts, and fresh herbs,*  
*served with Labneh, and wild marjoram* (39)

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*Selection of matured swiss cheeses*  
*with cantaloupe chutney*  
*and spirulina – chia seeds cracker* (17)

\*

*Pistachio cake served on sour cherry compote*  
*with pistachio crumble,*  
*and goat yogurt sherbet* (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)*