

Our classics and daily specials

Starters

Green leaf salad with a raspberry 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 and apricot chutney
with a small herb salad 26.50

Grilled watermelon with Feta cheese, Kalamata olives,
and a small herb salad 22.50

Nettle soup

with mint flavoured oil, cranberries and a carrot muffin 16.50
with crispy shrimp dumplings on bell pepper sauce 22.50

Traditional

«Zürcher Geschnetzeltes»

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

Flank steak served medium with mustard butter,
artichoke salad, and Pommes Parmantier 47

Veal “Sofrito” in a seasoned tomato sauce
with roasted garlic bread 48

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

Early Sommer Menu

*Kidney of lamb roasted with peas,
fresh almonds, pickled radishes,
and a lettuce-based dressing* (24.50)

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*Fried sardin
served with salicornia,
pomegranate and Sauce “Rouille”* (26.50)

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*Braised venison shoulder in deconstructed ravioli
and venison entrecote
with green beans and corn* (52)

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*Selection of matured cheeses
with almond-pumpkin seed crackers
and raspberry jam* (17)

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*Woodruff mousse and wild berry sorbet
served aside Financier
and woodruff berry sauce* (18.50)

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

Early Sommer Menu

*Goat cream cheese mousse
with a millefeuille of flambéed eggplant and
roasted focaccia with tomato vinaigrette* (23.50)

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*Poached quail egg on a bed of asparagus,
poached pear, Beurre Blanc
and cardamom crumbs* (21.50)

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*“Venere Arancini”
on a carpaccio of beefsteak tomato
with soy bean salad, and Salsa Verde* (39)

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*Selection of matured cheeses
with almond & pumpkin seed crackers,
and raspberry jam* (17)

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*Banana Tart Tatin with a dash of thyme
on chocolate crumbs, caramelised salty peanuts,
and tonka bean ice cream* (18.50)

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)