

"Perfektion in der Einfachheit", dieses Ziel haben wir unserer Arbeit gesetzt; Hochwertige Rohprodukte in harmonischen Geschmacksverbindungen, leicht und liebevoll gekocht und schnörkellos präsentiert.

In other words; High quality ingredients, harmonious flavours and dishes, lovingly cooked and presented.

Starters – if you so wish, we will serve these as main courses

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

Main Courses

Fish of the day 47-53

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

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

«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