

*"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** 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*

*Main Courses*

**Fish of the day** 47-53

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

**“Venere Arancini”**

*on a carpaccio of beefsteak tomato with soy bean salad, and Salsa Verde 39*

**«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*