

"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 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

Main Courses

Fish of the day 47-53

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

Fried cauliflower with peanuts

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

«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