

Gourmet creations of our chef Keven Mattle

Food	starter	main
Cream soup of roasted nutmeg pumpkin pumpkin seed crispbread Hokkaido chili ragout celery-curry purée	15.00	
Homemade chamois terrine cranberry-orange jelly bacon powder hazelnut curly endive salad	24.00	
Venison medallions wrapped in bacon with game jus Fondant potatoes fig mustard dried pear toast celery baked in salt crust with hazelnut		59.00
Deer stew – surprisingly different pink-roasted deer cubes blood-thickened game jus bacon croutons pearl onions mushrooms red cabbage quark spaetzle		49.00
Swiss fallow deer Entrecôte Centenario chocolate law three types of red onion yogurt blackberry Periyar pepper pommes dauphine		57.00

We source our venison and fallow deer from Switzerland.

Dessert recommendation

Crème anglaise snow egg almonds cinnamon plums butter crumble	15.00
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Our wine recommendation	10 cl	75 cl
Red wines "1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2021 producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot The wine is dedicated to the 100th anniversary of Wüger Gastronomy	8.50	52.00
Château de Barbe Blanche AC, Saint-Émilion/France, 2021 producer: Château de Barbe Blanche grapes: Merlot, Cabernet Franc, Cabernet Sauvignon	10.50	61.00

Salad		starter	main course
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Fresh market leaf salad	V	13.00	20.00
vegetables croutons roasted seeds Prosecco house dressing			

Lamb's lettuce		15.00	
egg bacon croutons Prosecco house dressing			

Or choose a homemade dressing with your salad:
Prosecco house dressing, herb dressing, balsamico dressing

Soup		starter	
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Parsnip cream soup		14.00	
beetroot tatar cashew nuts			

Small & exquisite delicacies		starter	main course
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Beef steak tatar "Ö"		26.00	37.00
Minced and prepared à la minute brioche toast or matchstick potatoes gratinated with Café de Paris butter upon request			
		+5.00	

Escargots 6 pieces / 12 pieces		19.00	29.00
Burgundy snails in the caquelon pot homemade garlic-parsley butter			

Sea bass Ceviche		19.00	33.00
pickled mustard black sesame bread chip			

Homemade Pasta & Vegetarian dishes		starter	main course
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Ravioli al Brasato "Ö"		21.00	33.00
filled with red wine beef brasato brown butter			

Tagliatelle al Parmigiano	V	21.00	26.00
Parmesan cream sauce fresh spinach pine nuts			

Porcini mushroom risotto	V	21.00	27.00
white wine risotto porcini mushrooms "Belper Knolle" cheese watercress			

Breaded and fried savoy cabbage rolls	V		33.00
filled with savoy cabbage and cream truffle milk broth sautéed mushrooms herb oil			

Fish & Mussels	starter	main course
Sautéed salmon fillet herb crust white wine risotto zucchini spaghetti		37.00
Moules marinières mussels in white wine court-bouillon shallots parsley matchstick potatoes	19.00	38.00
Moules provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes matchstick potatoes	19.00	38.00

Classic dishes	main course
Beef Entrecôte "Café de Paris" pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter matchstick potatoes	53.00
Sliced veal Zurich style creamy champignon sauce crispy rösti potatoes	42.00
Sliced veal liver sautéed in butter onions sage crispy rösti potatoes	37.00
Veal Cordon-Bleu filled with Sternenberger-cheese farmer's ham matchstick potatoes carrots with chives	47.00
<u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, white wine risotto or vegetables Second amendment + CHF 5.00	

Desserts

Dessert of the day	5.50
Our team will gladly present the small delicacies	
Tarte Tatin	15.00
caramelized upside-down warm apple tart vanilla ice cream whipped cream	
Crème brûlée	12.00
caramelized with cane sugar berry garnish	

Homemade ice cream & sorbet

Ice cream	Sorbets	4.90 / scoop
vanilla	lemon-lime	
chocolate	blood orange	
sour cream	passion fruit	
whipped cream		1.50
dash of Vodka, Limoncello or Grand Marnier		5.00

Cheese	60g	100g
Zurich Cheese Selection	12.00	18.00
Assorted Zurich Cheese Selection		
Grappa grape jelly caramelized hazelnuts shallots confit		
homemade fruit bread		

Sweet wine	1dl	3.7dl
Château Doisy-Védrines, 2020	21.50	64.00
producer: Château Doisy-Védrines, Sauternes-France		
grape: Sémillon, Muscadelle		

Spirits	Vol.%	2 cl
Grappa		
Grappa la Musa, Amarone, Berta	40	11.00
Grappa Elisi, Berta	43	11.00
Grappa di Barolo, Marolo	50	12.00
Swiss Premium Distillates from URS HECHT		
Swiss Distiller of the Year		
Vieille pear in Barrique	40	14.00
Vieille plums in Barrique	40	14.00
Vieille apricot in Barrique	40	17.00

Liqueur	Vol.%	4 cl
Limoncello	25	9.00
Amaretto Disaronno	28	10.00
Baileys Original Irish Cream Likör	17	10.00
Grand Marnier Cordon Rouge Liqueur	40	12.00

You can find more spirits and cocktails in our bar menu.