


REFINED TREATS



STARTER

BOLETUS MUSHROOM CREAM  perfumed with Cognac wild herbs vegetable strips wild mushroom sacchotti	18.-
HOKKAIDO PUMPKIN CREAM  refined with cilantro sweet and sour pumpkin chutney vegetables dim sum	16.-
ALPINE SALMON home marinated indian spices crunchy beetroot slaw spiced mandarins curry coconut	22.-
GOAT CHEESE NOUGAT  refined with pistacchio and almonds cranberry wild herb salad lemon truffle dressing	18.-
BREWER'S GRAIN PORK BELLY stewed for 12 hours calamaretti sauce vierge paella rice cream carrot passion fruit	20.-

FRESH FROM THE GARDEN

STARTER

MAIN COURSE

BURRATA DI ANDRIA  buffalo mozzarella marinated carrots port wine figs hazelnut pesto dill	19.-	
LAMB'S LETTUCE minced egg crispy bacon crunchy herb croutons pumpkin seed dressing	16.-	
GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons	14.-	22.-
SALAD FRANÇOIS crunchy seasonal salads lukewarm chicken breast strips fried bacon slices tomatoes egg		26.-




PLEASE CHOOSE YOUR FAVOURITE DRESSING:

tuscany dressing | creamy herb dressing | pumpkin seed dressing | lemon truffle dressing
balsamic vinegar and extra virgin olive oil

MEATLESS DELICACIES

STARTER

MAIN COURSE

RAVIOLI-ROYAL  homemade truffle ravioli creamy Champagne sauce rocket salad	20.-	36.-
GRISONS CAPUNS  served classic fruity saffron sauce braised orange and chicoree shiitake-mushrooms pine seeds	17.-	27.-
SICILIAN MINISTRONE  tasty vegetable broth polenta-gnocchi boletus mushroom borlotti beans vegetable strips basil Belper tuber		29.-

vegetarian dish 

For information on allergies or origin of the individual dishes, please contact our staff

NOBLE AND TENDER PIECES OF MEAT

MAIN COURSE

SIRLOIN STEAK (200 gr) argentinian Angus beef fried "Café de Paris"-sauce gratinated young leaf spinach French fries	51.-
BEEF FILLET argentinian Angus beef grilled breadcrumb crust boletus duckliver sauce brussel sprouts malt carrots	56.-
PASTURED LAMB SADDLE pink fried oriental jus cauliflower date & lemon cream sweet potato hummus	44.-
BARBARIE DUCK pink fried breast & duck gyoza hoisin jus black salsify quince shiitake mushrooms chestnut puree	40.-
ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	39.-
OSSO BUCCO (250 gr) tender veal knuckle braised in white wine chimichurri sauce vegetable strips homemade tagliatelle	42.-
CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	37.-

OUT OF THE WATER

MAIN COURSE

FILETS OF PERCH FROM LAKE ZURICH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	42.-
RED FISH FILET fried on the skin italian lardo barigoule sauce artichoke grilled zucchini potatoes	38.-
PIKE PERCH fried fillet calamaretti soljanka broth young leaf spinach Borettana onions blood sausage & celery cream	40.-

DO YOU PREFER A DIFFERENT SIDE DISH?

french fries | roesti | boiled potatoes | croquettes | mashed potatoes
homemade tagliatelle | dry rice or seasonal vegetables

second side dish:

+ 5.-

all prices are in Swiss Francs and including value added tax of 7.7%

RECOMMENDATIONS FROM OUR PATISSIER

WHITE COFFEE MOUSSE (speciality of our house!) white chocolate flavoured with coffee saffronized cumquats pistachio ice cream	16.-
MONT-BLANC vanilla mousse tartlet crispy base vermicelles elder berries truffle chocolate ice cream	18.-
SIDNEY PAVLOVA sweet pumpkin compote gianduja nougat cream meringue P.X. balsamic blueberries	15.-
ICE CREAM-SOUFFLÉ GRAND MARNIER praline crispy base spiced mandarins white chocolate espresso ice cream fleur de sel	17.-
CHOCOLATE CAKE served lukewarm preserved plums caramel sauce lavender ice cream cream	16.-

CHEESE PLATE WITH 4 VARIETIES (100 gr) Tremola Alta Valle Leventina (semi-hard cheese) Jersey Blue-Willi Schmid (blue cheese) Vacherin Fribourgois (semi hard cheese) organic mountain cheese (semi-hard cheese) grapes nuts plum and apricot chutney honey fig bread	19.-
--	------

COUPES IN PERFECTION

SMALL COUPE LARGE COUPE

BROWNIES chocolate and vanilla ice cream hot chocolate sauce brownies cream	13.-	17.-
AMANDA hazelnut, chocolate-& vanilla ice cream roasted almonds cream	12.-	16.-
HAVANNA rum-& espresso ice cream Havanna rum banana pieces cream	13.-	17.-
HOT BERRY vanilla-& strawberry ice cream hot berries cream	13.-	17.-
DANEMARK vanilla ice cream hot chocolate sauce cream	12.-	16.-
ICE CAFÉ espresso ice cream chilled Arabica coffee coffee beans cream	13.-	17.-
COUPE BLACKCURRANT & VIEILLE PRUNE fruity blackcurrant sorbet shot of delicate Vieille Prune	15.-	19.-
COUPE LIME & VODKA refreshing lime sorbet shot of Absolut vodka	15.-	19.-

OUR ICE CREAM SELECTION: vanilla, chocolate, strawberry, espresso, hazelnut, Havanna rum, lime or blackcurrant sorbet	1 scoop cream	5.- +2.-
SHOTS: Vieille Prune, Kirsch, Williams, Wodka, Cointreau, Havanna rum	2cl	+5.-