



## HOMEMADE SPRING CREATIONS TO START

STARTER

MAIN COURSE

### ASPARAGUS CREAM

white asparagus | refined with Bourbon vanilla | smoked salmon tartar | quail egg | truffle

19.-

### CARROT FOAM

perfumed with ginger | bitter orange chutney | vegetable dim sum | sour cream | cress

16.-

### WHITE FISH TARTAR (from lake Zürich)

freshly prepared | lemon sourcream | green apple | salty peanut cream | char roe

22.-

### BEEF TARTAR

classic, mild, medium or spicy | white asparagus espuma | wild garlic pesto

24.-

### GOOSE RILETTE

asparagus apple tartar | red onion chutney | pumpkin seed mayonnaise | Sauternes jelly | frisée

26.-

### WHITE DONAU ASPARAGUS

cooked to the point | homemade hollandaise sauce | morrel | wild garlic | peanut cream drops

28.-

### GREEN SALAD OR MIXED SALAD

roasted seeds | crunchy bread croutons

14.-

23.-

### SALAD «FRANÇOIS»

seasonal salads | lukewarm chicken breast strips | fried bacon strips | tomatoes | egg

27.-

#### CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

Tuscany dressing | creamy herb dressing | balsamic-dressing | dijon mustard dressing | tomatoes chives vinaigrette  
balsamic vinegar & extra virgin olive oil

## MEATLESS DELICACIES

STARTER

MAIN COURSE

### RAVIOLI-ROYAL

homemade truffle ravioli | creamy Champagne sauce | arugula

20.-

36.-

### ORECCHIETTE-PUTTANESCA

Nonna's recipe | tomato sauce cooked 12 hours | capers | black olives | parmesan | arugula

25.-

### WHITE ASPARAGUS TARTE

crunchy tarte | fresh from the oven | creamy asparagus ragout | wild garlic pesto | peperoni dip | wild herb salad

30.-

TENDER AND NOBLE PIECES OF MEAT

½ PORTION MAIN COURSE

**FLAMBÉ PLEASURE** (from 2 persons, served in two courses)  
(flambé at the table is not possible for groups of 8 or more)

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**CHATEAU BRIAND** | Argentinian Angus beef | flambéed at your table | homemade bernaise sauce  
vegetables | creamy spinach | dauphine potatoes

**ENTRECÔTE «CAFÉ DE PARIS»** (200 g) 53.-  
argentinian Angus beef | fried | "Café de Paris"-sauce | gratinated | pimientos del padron | French fries

**BEEF FILLET** 58.-  
grilled | wild garlic crust | port wine reduction | morrel | carrots | white wine risotto

**VEAL ESCALOPE** 47.-  
veal rump | pink roasted | white Donau aparagus | gratinated with hollandaise sauce | tagliatelle

**ZURICH SLICED VEAL** 34.- 42.-  
pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

**CALF'S LIVER** 30.- 38.-  
veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

**CHICKEN BREAST PICCATA** 36.-  
Gruyere cheese & egg coating | fried | tomato sauce | pesto drops | cream spinach | tagliatelle

**LAMB SADDLE FILLET** 42.-  
pink roasted in olive oil | cherry red wine sauce | Kenyan beans | bean cream | polenta cuts

FRESH CATCH OF THE FISHER

½ PORTION MAIN COURSE

**FILETS OF PERCH FROM LAKE ZURICH** 34.- 44.-  
deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

**VICTORIA PERCH FILLET** 38.-  
semolina crust | fried golden brown | pineapple, papaya and cilantro salsa | onions | rice

**WHITE FISH FILLET FROM LAKE ZURICH** 42.-  
poached with Riesling white wine | wild garlic sauce | asparagus ragout | radish | polenta cuts

**WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?**

french fries | roesti | boiled herb potatoes | dauphine potatoes | polenta cuts  
tagliatelle | rice or seasonal vegetables

second side dish

+ 5.-

# Tartar-Creations

## TARTAR-SYMPHONIE


(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

**CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | VEGAN**

42.-

*Our  
 recommendation*

<b>TARTAR CLASSIC</b>	35.-
Beef   prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	
<b>TARTAR PARIS STYLE</b>	39.-
Beef   Armagnac   gratinated with Café de Paris butter   french fries	
<b>TARTAR TOSCANA</b>	37.-
Beef   Grappa di Brunello   sun dried tomatoes   rocket salad   parmesan cheese	
<b>TARTAR DANISH STYLE</b>	38.-
Beef   shortly sautéed in butter   served on toast   fresh horseradish	
<b>TARTAR DANUBE</b>	37.-
Beef   classic, mild, medium or spicy   white asparagus espuma   wild garlic pesto	
<b>TARTAR PÉRIGORD</b>	45.-
Veal   truffle essence   port wine fig   wild herb salad   walnut pesto	
<b>TARTAR TENNESSEE</b>	47.-
Buffalo   Jack Daniel's Old No. 7   served in beechwood smoke   deep fried onion rings	
<b>TARTAR NORDICA</b>	39.-
Smoked Salmon   sour cream   lemon   parsley   chili   green apple   portulac   salmon roe   capers	
<b>TARTAR TURICUM</b>	37.-
White Fish from lake of Zurich   lemon sourcream   green apple   salty peanut cream   char roe	
<b>TARTAR VEGANA</b> 	30.-
aubergine   courgettes   tomatoes   okra   deep fried chick pea balls   basil sprouts	



## HOMEMADE DESSERTS

<b>CRÊPES-SUZETTE</b> (for 2 persons, flambeéd at the table)	P.P. 20.-
the classic of all desserts   flambeéd with Grand Marnier   orange fillets   vanilla ice cream	
<b>WHITE COFFEE MOUSSE</b> (speciality of our house!)	17.-
Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	
<b>CREAM SLICE</b>	15.-
homemade   puff pastry   English vanilla cream   rhubarb compote	
<b>CRÈME BRÛLÉE</b>	17.-
with Bourbon vanilla   cane sugar crumble   marinated strawberries   lemon sorbet	
<b>APPLE FRITTERS</b>	16.-
deep-fried in batter   turned in cinnamon sugar   vanilla ice cream   blackberry confit   cream	
<b>CHEESE PLATE</b> 100g	19.-
Blaues Hirni (blue cheese)   Girenbaderli (soft cheese)   mountain cheese Mädris (semi hard cheese)   Brigel's goat cheese (semi-hard cheese) served with fruit bread and seasonal fruit chutney	

## COLD TEMPTATIONS

	small Coupe	large Coupe
<b>ROMANOFF</b>	13.-	18.-
strawberries   vanilla ice cream   strawberry ice cream   strawberry coulis   cream		
<b>BROWNIES</b>	13.-	18.-
chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream		
<b>HAVANNA</b>	13.-	18.-
rum and espresso ice cream   Havanna rum   banana pieces   cream		
<b>HOT-BERRY</b>	13.-	18.-
vanilla and strawberry ice cream   hot berries   cream		
<b>DANEMARK</b>	12.-	17.-
vanilla ice cream   hot chocolate sauce   cream		
<b>ICED CAFÉ</b>	12.-	17.-
espresso ice cream   chilled Arabica coffee   coffee beans   cream		
<b>CASSIS-VIEILLE PRUNE</b>	15.-	20.-
fruity blackcurrant sorbet   shot of delicate Vieille Prune		
<b>LIMONEN-VODKA</b>	15.-	20.-
refreshing lime sorbet   shot of Absolut vodka		

### ICE-CREAM SELECTION

vanilla, chocolate, strawberry, espresso, hazelnut, rum, lime or blackcurrant sorbet	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	2 cl	5.-