

Lunch Hits

22.-26. May 2023

Make your choice

(with the menu)

Choose between a **tomato cream soup**
with croutons or a **wild herb salad**
with french dressing

Trendy Meal

27.-

Halloumi cheese | grilled
lukewarm lentil vegetable salad
young spinach | chick pea cream
roasted onions | pomegranate

Rustic Specialty

24.-

Beef roll | tender braised
Barolo jus | mashed carrot and potato
glazed broccoli | almonds

Chef's Favorite

32.-

Lamb loin | pink fried
sesam soja jus | date cream
glazed romanesco | cranberry
sweet potato gratin

Petri-Heil

29.-

Shrimp curry | fried
green thai curry-coconut sauce
zucchini | shiitake mushroom | peanut
basmati rice | thai basil

Meatless

22.-

Vegi Burger | cauliflower patty
sesame brioche bun | ajvar cream
smoky pineapple chutney | arugula
french fries

OUR WINE RECOMMENDATION

**"1923", Selektion der Familie Wüger,
D.O. Jumilla/Spanien, 2020**

Producer: Ego Bodegas

Grapes: Monastrell, Syrah, Petit Verdot

***This wine is dedicated to the 100th year Jubilee
of the family Wüger Gastronomie***

LUNCH MENU

HOMEMADE DELICACIES TO START

Starter Main Course

CREAMY PEA SOUP

refined with mint | smokey bell pepper chutney | brown butter | vegetable Dim-Sum

16.-

BLACK-TIGER «BOWL»

shrimps | togarashi & french dressing | baby lettuce | Thai mango | green asparagus

20.-

GREEN SALAD OR MIXED SALAD

roasted seeds | crunchy bread croutons

14.-

22.-

SALAT-FRANÇOIS

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

27.-

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

tuscany dressing | creamy herb dressing | balsamic dressing | dijon mustard dressing
balsamic vinegar & extra virgin olive oil

CLASSICS

Starter Main Course

ENTRECÔTE «CAFÉ DE PARIS» (200 g)

argentinian Angus beef | fried | "Café de Paris"-sauce | gratinated | young leaf spinach | French fries

53.-

VEAL ESCALOPE «VIENNESE STYLE»

breaded | baked in butter | fried potatoes with oregano | creamy cucumber dill salad | cranberries | lemon

45.-

ZURICH SLICED VEAL

pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

42.-

CALF'S LIVER

veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

37.-

FILETS OF PERCH FROM LAKE ZURICH

deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

42.-

RAVIOLI-ROYAL

homemade truffle ravioli | creamy Champagne sauce | rocket salad

20.-

36.-

CHOPPED WITH LOVE

Main Course

TARTAR SYMPHONIE (6 different tartar variations arranged on one plate)

Classic | Toscana | Périgord | Tennessee | Nordica | Vegan

42.-

TARTAR CLASSIC

Beef | prepared mild, medium or hot spiced | capers | onions | egg

35.-

TARTAR TOSCANA

Beef | Grappa di Brunello | sun dried tomatoes | rocket salad | parmesan cheese

37.-

TARTAR PARIS STYLE

Beef | Armagnac | gratinated with Café de Paris butter | French fries

38.-

TARTAR PÉRIGORD

Veal | truffle essences | pickled port wine fig | wild herbs | walnut

43.-

TARTAR NORDICA

Smoked salmon | sour cream | lemon | dill | chili | green apple | micro herbs | salmon roe | capers

37.-