

Gourmet creations of our chef Keven Mattle

Food	starter	main
Cream soup of white asparagus Tortellone with chanterelles and herb cream cheese Saffron cruble	16.00	
Asparagus variation with trout raw marinated asparagus with rhubarb vinaigrette Crème brûlée with smoked trout trout fillet poached in asparagus broth mustard seeds	26.00	
Swiss water buffalo tartare with breaded egg yolk chives shallots smoked sponge toast and butter	26.00	
Portion of white asparagus with hollandaise sauce add roast potatoes add Limmattaler cured ham	24.00	39.50 + 5.00 + 7.00
Creamy asparagus risotto with green asparagus raw marinated white asparagus Parmesan chips spring onions	23.00	34.00
Asparagus Cordon Bleu with hollandaise sauce green and white asparagus Panko crust farmer's ham Sternenberger cheese La Ratte potatoes with spring onions		46.00

Dessert recommendation

Strawberry Mille-feuille almond pastry buttermilk ice cream Tahiti vanilla chantilly poppy seed crumble rhubarb compote	16.00
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Our wine recommendation

	10 cl	75 cl
White wine Verdejo Palacio de Bornos, Rueda/Spain, 2023 producer: Bodega Palacio de Bornos grape: Verdejo	7.50	44.00
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

Salad		starter	main course
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Fresh market leaf salad vegetables croutons roasted seeds Prosecco house dressing	V	13.00	20.00
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Baby leaf salad picked radishes onion sprouts walnut dressing		13.00	
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Or choose a homemade dressing with your salad:

Prosecco house dressing, herb dressing, balsamico dressing or walnut dressing

Soup		starter
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Celery cream soup baked celery kalamansi cashew nut puree		14.00
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Small & exquisite delicacies		starter	main course
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Beef steak tatar "Ö" Minced and prepared à la minute brioche toast or matchstick potatoes		26.00	37.00
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Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter		19.00	29.00
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Sea bass Ceviche pickled mustard black sesame bread chip		19.00	33.00
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Homemade Pasta & Vegetarian dishes		starter	main course
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Ravioli al Brasato "Ö" filled with red wine beef brasato brown butter		21.00	33.00
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Tagliatelle al Parmigiano Parmesan cream sauce fresh spinach pine nuts	V	21.00	26.00
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Beetroot risotto Creamy white wine risotto with beetroot juice Hazelnut pesto gorgonzola spinach marinated in balsamic vinegar	V	22.00	32.00
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Fish & Mussels	starter	main course
Sautéed salmon fillet chive beurre blanc sauce flambéed leek purple sweet potato puree		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
White coq au vin Alsace style Bacon pearl onions mushrooms croutons potato noodles	36.00
<u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, potato noodles, risotto, purple sweet potato puree 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

Baked apple rings 15.00

cinnamon sugar | vanilla sauce | whipped cream

Homemade ice cream & sorbet

Ice cream **Sorbets** 4.90 / scoop

vanilla

chocolate

sour cream

lemon-lime

blood orange

passion fruit

whipped cream 1.50

dash of Vodka, Limoncello or Grand Marnier 3.00

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 20.50 62.00

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 16.00

Liqueur Vol.% 4 cl

Limoncello 25 8.00

Amaretto Disaronno 28 9.00

Baileys Original Irish Cream Likör 17 8.50

Grand Marnier Cordon Rouge Liqueur 40 12.00

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