



PERFECT SEASONAL CREATIONS TO START

	STARTER	MAIN COURSE
CHESTNUT FOAT truffled cognac herbs root vegetables bacon black truffel	18.-	
NUTMEG PUMPKIN CREAM  white port wine ginger & star anise scent sweet & sour pumpkin chutney falafel	16.-	
GOAT'S CHEESE CREAM  mild smoked turnip salad with carrot and nectarine lemon balm Szechuan pepper	17.-	
GRAVED SALMON indian marinated char roe celery slaw spiced mirabelle jalapeños coconut broth	22.-	
DEER CARPACCIO thin deer rump carpaccio pumpkin seed mayonnaise vegetable pickles lamb's lettuce parmesan	20.-	32.-
LAMB'S LETTUCE fried chantarelles egg bacon croutons pumpkin seed dressing	18.-	30.-
GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons	14.-	22.-
SALAD «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 | pumpkin seed dressing | dijon mustard dressing
balsamic vinegar | extra virgin olive oil

MEATLESS DELICACIES

	STARTER	MAIN COURSE
RAVIOLI-ROYAL  homemade truffle ravioli creamy Champagne sauce rocket salad	20.-	36.-
SPAETZLI PAN   home made spaetzli chestnut sauce Boskop apple chantarelles black truffle		29.-
CAULIFLOWER WINGS spiced with tandoori deep fried Hokkaido pumpkin cream Krone's hot sauce sweet & sour cumquats pistachio		27.-



WILD DELICACIES AND CLASSICS

MAIN COURSE

FLAMBÉ PLEASURE (from 2 persons, served in two courses)

p. P. 69.-

(flambé at the table is not possible for groups of 8 or more)

SADDLE OF VENISON | fried according to your wish | flambéed at your table | creamy game sauce

apple & red cabbage | brussel sprouts | forest mushrooms | chestnut | saffron apple | cranberries | port wine figs | spaetzli

VENISON ESCALOPE

48.-

fried | creamy chantarelle sauce | red cabbage | glazed chestnut | saffron apple | spaetzli

DEER FILLET

45.-

grilled | cacao & chili jus | brussel sprout leaves | pumpkin puree | green tea & quince compote | potato fritters

WILD BOAR RAGOUT

39.-

Chianti vegetable jus | braised tender | lardon | cranberries | wild marjoram | Belper-Knolle cheese | gnocchi

ENTRECÔTE «CAFÉ DE PARIS» (200 g)

53.-

argentinian Angus beef | fried | "Café de Paris"-sauce | gratinated | pimientos del padron | French fries

VEAL PICCATA

46.-

classic served | lemon caper vinaigrette | arugula | dried tomato | peach | saffron risotto

ZURICH SLICED VEAL

42.-

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

CALF'S LIVER

37.-

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

FISHERMAN FRITZ FISHES FRESH FISH

MAIN COURSE

FILETS OF PERCH FROM LAKE ZURICH

42.-

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

SALMON FILLET

39.-

served as Tataki | saffron beurre blanc | boletus cream | chanterelles | bean stew

COD FILLET

40.-

in butter confit | mussels | champagne cream sauce | radish | horse radish | mashed potato

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | potato croquettes | potato salad | saffron risotto
tagliatelle | rice or vegetables

second side dish

+ 5.

TARTAR-CREATIONS CHOPPED WITH LOVE

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

THE CHOICES

Main Course

TARTAR CLASSIC

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

35.-

TARTAR PARIS STYLE

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

38.-

TARTAR TOSCANA

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

37.-

TARTAR DANISH STYLE

Beef | shortly sautéed in butter | served on toast | fresh horseradish

37.-

TARTAR VALAIS

Veal | perfumed with apricotine | burrata espuma | pea pesto | sweet & sour apricots

37.-

TARTAR PÉRIGORD

Veal | truffle essence | port wine fig | wild herb salad | walnut pesto

44.-

TARTAR TENNESSEE

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

45.-

TARTAR BANGKOK

Yellowfin tuna | strawberry «Leche de Tigre» | sesame | jalapeño | tomato jelly | tobikko

42.-

TARTAR NORDICA

Smoked Salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

37.-

TARTAR VEGANA

aubergine | courgettes | tomatoes | okra | deep fried chick peas balls | basil sprouts

30.-

HOMEMADE DESSERTS

WHITE COFFEE MOUSSE (speciality of our house!)	16.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistachio ice cream	
VERMICELLES MONT-BLANC	17.-
creamy chestnut puree Kirsch elderberries mini meringues short pastry base	
SEMOLINA FLUMMERY	16.-
perfumed with Darjeeling candied pineapple ragout rum-raisin ice cream cane sugar crumble	
CHOCOLATE TARTLET	16.-
served lukewarm plum roast hazelnut ice cream caramel sauce whipped cream	

CHEESE PLATE	19.-
Tremola-Alta Valle Leventina (semi-hard cheese) Jersey Blue-Willi Schmid (blue cheese) Vacherin-Fribourgeois (semi hard cheese)	
organic mountain cheese (semi-hard cheese) grapes nuts apricot and tomato chutney honey	

COLD TEMPTATIONS

SMALL COUPE LARGE COUPE

NESSELRODE	14.-	18.-
vermicelles meringue vanilla ice cream glazed chestnuts cream		
BROWNIES	13.-	17.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HAVANNA	13.-	17.-
rum and espresso ice cream Havanna rum banana pieces cream		
HOT-BERRY	13.-	17.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	16.-
vanilla ice cream hot chocolate sauce cream		
ICE-CAFÉ	13.-	17.-
espresso ice cream chilled Arabica coffee coffee beans cream		
CASSIS-VIEILLE PRUNE	15.-	19.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
LIMONE-VODKA	15.-	19.-
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.-