




REFINED SUMMER TREATS

STARTER MAIN COURSE




RASPBERRY-GAZPACHO classically prepared served cold poached crayfish smoked ham Szechuan pepper	19.-	
WHITE TOMATO-FOAM  refined with basil green tomato chutney steamed vegetable Wan-Tan	17.-	
BEEF FILET-TATAKI asian marinated short roasted papaya cucumber salad quinoa Nam Jim dressing	24.-	
PERCH FILET «ESCABECHE» home-pickled flamed green Shiso broth Granny Smith apple & cornichons salty yoghurt	22.-	
CRAYFISH COCKTAIL freshly caught crayfish baby lettuce Thai mango green asparagus French dressing	20.-	
BURRATA DI ANDRIA  colorful tomato salad basil pesto dark balsamic pearls pine nuts rocket salad	19.-	
GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons	14.-	22.-
SALAD-FRANÇOIS crisp seasonal salads lukewarm chicken breast strips fried bacon slices tomatoes egg	17.-	25.-



PLEASE CHOOSE YOUR FAVOURITE DRESSING:

 racy Tuscany dressing | creamy French herb dressing | recente fig mustard dressing | spicy Nam Jim 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.-
GNOCCHI-PRIMAVERA  homemade potato gnocchi on brown sage nut butter green asparagus chard parmesan	16.-	27.-
LEEK CHINOISE  gently braised roasted onion broth sautéed morels mustard seeds roasted hazelnuts		29.-

 vegetarian dish  | vegan dish 
for information on allergens or origin of the individual dishes, please contact our staff

NOBLE AND TENDER PIECES OF MEAT

MAIN COURSE

SIRLOIN STEAK (200 gr) Cassino Beef fried "Café de Paris"-sauce gratinated young leaf spinach French fries	51.-
OXTAIL TRUFFLE-RAGOUT tender braised port wine sauce scallion Beluga lentils sautéed morels potato truffle espuma	45.-
LOIN OF PORK roasted parmesan-lavender crust carbonara sauce pea puree & butter carrots small semolina dumpling	38.-
ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	39.-
CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	37.-

FLAMBÉ PLEASURE (from 2 to 8 persons served in one course) (unfortunately flambéing at the table is not possible for groups of 9 or more).	p. P.60.-*
CHATEAUBRIAND Cassino Beef grilled according to your wishes flaméed at the table homemade miso hollandaise and port wine reduction seasonal vegetables truffled macaire potatoes	

OUT OF THE WATER

MAIN COURSE

FILETS OF PERCH FROM LAKE ZURICH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	42.-
COD ROYAL honey marinated filet short roasted blond miso sauce topinambur cream beech mushrooms shiso cress	44.-
ICELANDIC CHAR confit flamed caviar beurre-blanc sautéed Galia melon smoked fish brandade lovage	40.-

DO YOU PREFER A DIFFERENT SIDE DISH?

 French fries | roesti | boiled potatoes | fried potatoes | croquettes | small semolina dumpling
mashed potato | tagliatelle | dry rice | potato gnocchi or vegetables

second side dish: + 5.-

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SWEET DREAMS

WHITE COFFEE-MOUSSE (speciality of our house!)	16.-
white chocolate flavoured with coffee saffronized cumquats pistachios	
JAPANESE MATCHA MOCHI	12.-
sweet bean cream passion fruit jellied coconut red shiso cress	
BIO RHUBARB	16.-
sweet poached mascarpone foam sorrel pesto dark chocolate sorbet rye	
CHOCOLATE BROWNIE	17.-
served lukewarm walnuts caramel sauce sour cream ice cream whipped cream	
LEMON PARFAIT	16.-
from the Amalfi lemon wild strawberrie cream elderflower blonde chocolate pink pepper	

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

COUPES IN PERFECTION

SMALL COUPE LARGE COUPE

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

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