



# Lunch Menu

18. – 22. November 2024

## Weekly Hits

Choose between a **beetroot-horseradish soup** or a small **cucumber salad with feta cheese**

**TRENDY MEAL 27.-**  
South Tyrolean spinach dumplings | home-made | cooked in stock | strong mountain cheese cream sauce | young garlic leaf spinach

**RUSTIC SPECIALTY 24.-**  
Pork escalope | breaded and fried in butter | pea and carrot duet | French fries | cranberries | lemon

**CHEF'S FAVOURITE 36.-**  
Sliced venison | briefly fried in butter | creamy port wine sauce | fried mushrooms | oven-baked red cabbage | saffron spaetzli


**PETRI HEIL 29.-**  
Plaice fillets | juicy fried in olive oil | light mustard cream sauce | bacon cubes | crayfish | dill pickles | boiled potatoes

**MEATLESS 22.-**  
Lentil dal | with a creamy coconut milk sauce | confit tomatoes | coriander | okra | cashew nut | basmati rice

## starters

	Starter	Main Course
<b>BLACK SALSIFY FOAM</b> perfumed with turmeric   scallops   orange oil   honey cress   pumpernickel croutons	17.-	
<b>SALMON TRIO</b> as sashimi, tartare and praline   Granny Smith jelly   cabbage & wasabisalad   pickled ginger	24.-	
<b>BEEF TARTAR</b> prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	24.-	35.-
<b>GOAT CHEESE NOUGAT</b> refined with pistachios   two kinds of cranberries   thyme-sponge   frisée	20.-	
<b>GREEN SALAD OR MIXED SALAD</b> roasted seeds   crunchy bread croutons	14.-	23.-

## Homemade classics

	½ Portion	Main Course
<b>ENTRECÔTE « CAFÉ DE PARIS»</b> (200 g) argentinian Angus beef   fried   gratinated with "Café de Paris"-sauce   pimientos del padron   French fries		53.-
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	34.-	42.-
<b>PORK FILET MÉDAILLONS</b> pepper coating   roasted   prosciutto   port wine and cherry jus   creamy spinach   carrots   risotto		42.-
<b>DUCK BREAST</b> roasted pink   orange-vodouvan sauce   rutabaga cream   pumpkin   apple chutney   polenta gnocchi		39.-
<b>PIKE PERCH FILET</b> grilled   mussel & bacon ragout   kale   quince   creamy parmesan tagliatelle		39.-
<b>BOLETUS RISOTTO</b>  prepared with white wine   pickled artichokes   crispy kale   pickled physalis	18.-	30.-
<b>SALAD «FRANÇOIS»</b> seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg		27.-

## SWISS CHEESE

<b>CHEESE PLATE</b> <sup>100g</sup>	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	

## PURE SEDUCTION

<b>WHITE COFFEE MOUSSE</b> (speciality of our house!)	17.-
Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	
<b>CRUMBLE CAKE</b>	15.-
with cinnamon plum   grandmother's original recipe   served lukewarm   vanilla ice cream   cream	
<b>CRÈME-BRÛLÉE</b>	17.-
prepared with pumpkin seeds   Vieille-Prune   marinated wild berries   hazelnut ice cream   sorrel	
<b>VERMICELLES</b>	16.-
Keksboden   Vanillemousse   mariniertes Vermicelles   Mini-Meringues   Sauerkirschen   Schlagrahm	
<b>BANOFFEE TARTLETS</b>	16.-
crispy base   banana tartare   Dulce de Leche cream   cinnamon topping   chocolate shavings   cream	

## COLD TEMPTATIONS

	small Coupe	large Coupe
<b>NESSELRODE</b>	13.-	18.-
vermicelles   meringue   vanilla ice cream   glazed chestnuts   cream		
<b>BROWNIES</b>	13.-	18.-
chocolate and vanilla ice cream   hot chocolate sauce   brownies   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>BANANA-SPLIT</b>	12.-	17.-
vanilla ice cream   bananas   hot chocolate sauce   almonds   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 SELECTIONS:

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.-