

TAKE-AWAY MENU

HOUSE CLASSICS (MO TO FR+SU 11.30 TO 21.30, SA 17.00 TO 21.30)

ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	33.-
CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	29.-
FILLETS OF PERCH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	33.-
SALAD «FRANÇOIS» colorful seasonal salad warm chicken breast slices fried bacon tomatoes egg	20.-
RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula	27.-
SWEET POTATO GNOCCHI  tossed in brown sage butter glazed chicory roasted brussels sprouts pear gel wood sorrel	21.-

CHOPPED WITH LOVE, SERVED MILD, MEDIUM OR SPICY

TARTAR CLASSIC beef prepared mild, medium or hot spiced capers onions egg yolk cream	27.-
TARTAR TOSCANA beef Grappa prepared classical braised bell peppers arugula pecorino foam	28.-
TARTAR NORWAY salmon Pommery mustard avocado sea trout roe wild herbs	28.-
TARTAR PURPUR  charcoal-grilled eggplant Muhammara marinade chickpea duet mint	21.-

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56