

# Lunch Hits

2<sup>nd</sup> to 6<sup>th</sup> November 2026

## The agony of choice

(included in the menu)

Choose between a creamy **wild mushroom soup** with fresh thyme or an oven-roasted **carrot salad** with walnuts and apple dressing

## Rustic Specialty

24.-

**Thurgau-Style Pork Steak** | tenderly seared herb crust | served on a Boskoop apple sauce young brussels sprouts | creamy pearl barley

## Chef's Favourite

38.-

**Rump Steak** | medium rare | pepper crust rich Burgundy cherry sauce | oven-roasted Hokkaido squash | classic Lyon-style potatoes

## Petri-Heil

29.-

**Haddock fillet** | poached in a herb and white wine broth blood orange beurre blanc | tender savoy cabbage fragrant butter rice

## Meatless

22.-

**French Onion Soup Risotto** | Carnaroli rice prepared until creamy | braised onion cream enriched with Gruyère | cheese croutons

## Venison Special

36.-

### Pappardelle with Wild Boar

tender wild boar ragout | tomato and mushroom sauce pappardelle | shavings of parmesan

## Dessert

8.-

**Carrot Cake** | served lukewarm cinnamon glaze | creamy vanilla ice cream



## CHEF'S SELECTION

### ALPINE TARTAR

venison marinated in wild herbs | served in a bone marrow  
black garlic cream | port wine shallots

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### PIKEPERCH FILLET

confit in nut butter | beetroot beurre blanc  
honey glazed carrots | radish | creamy pumpkin risotto

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### MULLED WINE SORBET

port wine figs | oxalis  
refined with Amaretto

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### DEER & RABBIT

grilled deer fillet | baked rabbit praline  
marbled game jus | beetroot duet | mashed potatoes

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### PUMPKIN TARTLET

oven-fresh shortcrust pastry | pumpkin cream  
crunchy chestnut crumble  
homemade speculoos ice cream

5-course menu  
CHF 99.-

## Wine Recommendation

### White wine

#### **Grand Ardèche IGP, 2023**

Producer: Louis Latour, Ardèche-France

Grape variety: Chardonnay

1dl

10.00

7.5dl

60.-

### Red wine

#### **Meisterwerk, 2024**

Producer: Markus IRO Winery, Burgenland Austria

Grape variety: Cabernet Franc, Merlot, Zweigelt

13.50

79.-

## GET IN THE MOOD FOR AUTUMN DELIGHTS

STARTER    MAIN COURSE

|                                                                                                              |      |      |
|--------------------------------------------------------------------------------------------------------------|------|------|
| <b>PORCINI CREAM SOUP</b>   | 17.- |      |
| infused with fine cognac   wild mushroom tartar   homemade truffle ravioli   sorrel                          |      |      |
| <b>DEER PÂTÉ</b>                                                                                             | 24.- |      |
| with duck liver   chestnut   smoky juniper cream   fig mustard   wild herbs                                  |      |      |
| <b>TRUFFLE BRIE</b>         | 21.- |      |
| baked in phyllo dough   with honey notes   small herb salad   cranberry dressing                             |      |      |
| <b>LAMB'S LETTUCE</b>                                                                                        | 19.- | 32.- |
| with sautéed mushrooms   chopped egg   crispy bacon   croutons   juniper-pumpkin dressing                    |      |      |
| <b>LEAF OR MIXED SALAD</b>  | 14.- | 23.- |
| roasted seeds   crispy bread croutons                                                                        |      |      |
| <b>TONNO-TONNATO</b>                                                                                         | 25.- | 42.- |
| pink tuna tataki   creamy tuna sauce   shallot gel   crispy capers   pumpernickel chips                      |      |      |
| <b>ALPINE TARTAR</b>                                                                                         | 26.- | 39.- |
| venison marinated with herbs   served in a bone marrow   black garlic cream   port wine shallots             |      |      |
| <b>SALAD FRANÇOIS</b>                                                                                        |      | 27.- |
| colorful seasonal salads   lukewarm chicken breast slices   fried bacon   tomatoes   egg                     |      |      |

### CHOOSE A HOMEMADE DRESSING WITH YOUR SALADS:

Tuscany dressing | creamy herb dressing | juniper-pumpkin dressing | cranberry dressing  
aceto di modena and extra virgin olive oil

## MEATLESS DELICACIES

STARTER    MAIN COURSE

|                                                                                                                 |      |      |
|-----------------------------------------------------------------------------------------------------------------|------|------|
| <b>AUTUM PLATTER</b>         |      | 30.- |
| autumn vegetables   apple-red cabbage   sautéed wild mushrooms   spaetzle   saffron apple   fig                 |      |      |
| <b>RAVIOLI ROYAL</b>         | 20.- | 36.- |
| house specialty   truffle ravioli   white wine cream sauce   arugula   shavings of black truffle                |      |      |
| <b>SWEET POTATO GNOCCHI</b>  | 17.- | 27.- |
| tossed in brown sage butter   glazed chicory   roasted brussels sprouts   pear gel   wood sorrel                |      |      |

**FLAMBÉ PLEASURE** (for 2 or more people, served in two courses)

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(For groups larger than 8 people, flambéing at the table is unfortunately not possible.)

**SADDLE OF VENISON** | roasted whole in the oven until medium-rare | flambéed at your table | homemade game cream sauce  
apple-red cabbage | brussel sprouts | wild mushrooms | chestnuts | saffron apple | cranberries | port wine figs | spaetzli

**VENISON SCHNITZEL**

46.-

pink roasted | Cognac and chanterelle cream sauce | apple-red cabbage | chestnuts | Port wine figs | spaetzli

**DEER & RABBIT**

44.-

grilled deer fillet | baked rabbit praline | marbled game gravy | beetroot duet | mashed potatoes

**PAPPARDELLE WITH WILD BOAR**

36.-

tender wild boar ragout | tomato and mushroom sauce | pappardelle | shavings of parmesan

**BEEF FILET "ROSSINI"** (150 g)

60.-

from the charcoal grill | duck liver | truffled port wine sauce | creamy spinach | mushrooms | pommes dauphine

**ENTRECÔTE «CAFÉ DE PARIS»** (200 g)

55.-

argentine Angus beef | fried | gratinated with Café de Paris sauce | pimientos | Zuri fries

**ZURICH SLICED VEAL**

34.-

44.-

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

**CALF'S LIVER**

30.-

38.-

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

## FROM THE WATER TO THE TABLE

## MAIN COURSE

**FILLETS OF PERCH**

34.-

44.-

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

**PIKEPERCH FILLET**

39.-

glazed in nut butter | beetroot beurre blanc | honey-glazed carrots | radish | creamy pumpkin risotto

**WOULD YOU LIKE A DIFFERENT SIDE DISH WITH YOUR MAIN COURSE?**

Zurich fries | roesti | boiled herb potatoes | mashed potatoes | homemade spaetzli | pommes dauphine | sweet potato gnocchi  
pappardelle | white wine risotto | seasonal vegetables  
second side dish of your choice: + 7.-

# *Tartar-Variations*

## 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 | HIGHLAND | PÉRIGORD | NORWAY | PURPUR**

45.-

**RECOMMENDATION**

|                                                                                                                 |           |
|-----------------------------------------------------------------------------------------------------------------|-----------|
| <b>TARTAR CLASSIC</b>                                                                                           | 25.- 36.- |
| beef   prepared mild, medium or hot spiced   capers   onions   egg yolk cream                                   |           |
| <b>TARTAR TOSCANA</b>                                                                                           | 26.- 37.- |
| beef   Grappa   braised bell peppers   arugula   grated Parmesan                                                |           |
| <b>TARTAR PARIS STYLE</b>                                                                                       | 40.-      |
| beef   with Armagnac   gratinated with Café de Paris butter   Zuri fries                                        |           |
| <b>TARTAR DANISH WAY</b>                                                                                        | 38.-      |
| beef   sautéed in butter   served on buttered toast   grated horseradish   mustard caviar   pickles             |           |
| <b>TARTAR «AT THE TABLE»</b>                                                                                    | 50.-      |
| beef filet   carefully selected ingredients for your custom-made steak tartare   prepared right in front of you |           |
| <b>TATAR PÉRIGORD</b>                                                                                           | 45.-      |
| veal   Mediterranean marinade   truffle paste   mustard ice cream   herb crumble   truffle                      |           |
| <b>TARTAR ALPINE</b>                                                                                            | 39.-      |
| venison marinated with herbs   served in a bone marrow   black garlic cream   port wine shallots                |           |
| <b>TATAR HIGHLAND</b>                                                                                           | 50.-      |
| buffalo   with Scotch   potato hash brown   pear gel   mustard caviar   served in applewood smoke               |           |
| <b>TARTAR NORWAY</b>                                                                                            | 38.-      |
| salmon   Pommery mustard   avocado   sea trout roe   wild herbs                                                 |           |
| <b>TARTAR PURPUR</b>         | 22.- 28.- |
| grilled eggplant   Muhammara marinade   chickpea duet   mint                                                    |           |

## HOMEMADE SWEET TREATS

|                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------|------|
| <b>WHITE COFFEE MOUSSE</b> (house specialty!)                                                       | 16.- |
| Felchlin chocolate   flavoured with Arabica coffee   orange filets   toasted pistachios             |      |
| <b>PUMPKIN TARTLETS</b>                                                                             | 15.- |
| shortcrust pastry   pumpkin cream   crispy chestnut crumble   homemade speculoos ice cream          |      |
| <b>PLUM TIRAMISU</b>                                                                                | 14.- |
| sponge fingers with coffee flavors   mascarpone cream with plums   scented with vieille prune       |      |
| <b>VERMICELLE</b>                                                                                   | 15.- |
| chestnut purée with cherry brandy   crispy mini meringues   sour cherries   berries   whipped cream |      |
| <b>CRÈME BRÛLÉE</b>                                                                                 | 16.- |
| flavored with amaretto   apple gel   cane sugar crumble   homemade cinnamon ice cream               |      |

|                                                                                                                                                                                                                                                                                              |             |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|------|
| <b>SWISS CHEESE</b> (100 g)                                                                                                                                                                                                                                                                  | 4 varieties | 19.- |
| All 4 cheese rarities come from Switzerland and delight every cheese lover<br>«Brie de Luxe», «Zurcher Oberländer- semi-hard cheese», «mild Greyerzer» and «Tremola-Gottardo». On request, we also serve Geissli fresh goat cheese served with fig mustard, fruit bread, walnuts and grapes. |             |      |

| ICE CREAM CREATIONS                                                                              | small coupe | large coupe |
|--------------------------------------------------------------------------------------------------|-------------|-------------|
| <b>NESSELRODE</b>                                                                                | 13.-        | 18.-        |
| vermicelle   meringues   vanilla ice cream   glazed chestnuts   whipped cream                    |             |             |
| <b>CHERRY</b>                                                                                    | 13.-        | 18.-        |
| cherry-marzipan ice cream   vanilla ice cream   pickled cherries   cherry brandy   whipped cream |             |             |
| <b>BROWNIES</b>                                                                                  | 13.-        | 18.-        |
| chocolate ice cream   vanilla ice cream   chocolate sauce   brownies   whipped cream             |             |             |
| <b>HOT-BERRY</b>                                                                                 | 13.-        | 18.-        |
| vanilla ice cream   strawberry ice cream   hot wild berry ragout   whipped cream                 |             |             |
| <b>DENMARK</b>                                                                                   | 12.-        | 17.-        |
| vanilla ice cream   hot chocolate sauce   whipped cream                                          |             |             |
| <b>ICE-CAFÉ</b>                                                                                  | 12.-        | 17.-        |
| espresso ice cream   chilled Arabica coffee   whipped cream                                      |             |             |
| <b>CASSIS-VIEILLE PRUNE</b>                                                                      | 15.-        | 20.-        |
| blackcurrant sorbet   shot of Vieille Prune                                                      |             |             |
| <b>LIME VODKA</b>                                                                                | 15.-        | 20.-        |
| lime sorbet   shot of Absolut vodka                                                              |             |             |

|                                                                                            |         |       |
|--------------------------------------------------------------------------------------------|---------|-------|
| <b>OUR ICE CREAM FLAVORS:</b>                                                              |         |       |
| vanilla   chocolate   strawberry   cherry-marzipan   pistachio   espresso   hazelnut   rum | 1 scoop | 5.-   |
| lime or blackcurrant sorbet                                                                |         |       |
| with whipped cream                                                                         |         | + 2.- |
| with vieille prune   kirsch   williams   vodka   cointreau   havana rum                    | 2 cl    | + 5.- |