

Salad		starter	main course
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Fresh market leaf salad	V	13.00	20.00
vegetables croutons roasted seeds Prosecco house dressing			

Lamb's lettuce		15.00	
egg bacon croutons Prosecco house dressing			

Or choose a homemade dressing with your salad:
Prosecco house dressing, herb dressing or balsamico dressing

Soup		starter	
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Leek cream soup		14.00	
curry crumble sour cream			

Small & exquisite delicacies		starter	main course
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Beef steak tatar "Ö"		26.00	37.00
Minced and prepared à la minute brioche toast or matchstick potatoes			

Escargots 6 pieces / 12 pieces		19.00	29.00
Burgundy snails in the caquelon pot homemade garlic-parsley butter			

Sea bass Ceviche		19.00	33.00
pickled mustard black sesame bread chip			

Homemade Pasta & Vegetarian dishes		starter	main course
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Ravioli al Brasato "Ö"		21.00	33.00
filled with red wine beef brasato brown butter			

Tagliatelle al Parmigiano	V	21.00	26.00
Parmesan cream sauce fresh spinach pine nuts			

Porcini mushroom risotto	V	22.00	32.00
Acquerello rice porcini mushrooms black truffle chestnut pesto			

Fish & Mussels	starter	main course
Sautéed salmon fillet beurre blanc sauce beetroot Venere rice		37.00
Moules marinières mussels in white wine court-bouillon shallots parsley matchstick potatoes	19.00	38.00
Moules provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes matchstick potatoes	19.00	38.00

Classic dishes	main course
Beef Entrecôte "Café de Paris" pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter matchstick potatoes	53.00
Sliced veal Zurich style creamy champignon sauce crispy rösti potatoes	42.00
Sliced veal liver sautéed in butter onions sage crispy rösti potatoes	37.00
Veal Cordon-Bleu filled with Sternenberger-cheese farmer's ham matchstick potatoes carrots with chives	47.00
Beef Bourguignon homemade quark spaetzli bacon pearl onions	36.00
<u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, Venere rice, risotto, homemade quark spaetzli or vegetables Second amendment + CHF 5.00	

Desserts	
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Dessert of the day	5.50
Our team will gladly present the small delicacies	
Tarte Tatin	15.00
caramelized upside-down warm apple tart vanilla ice cream whipped cream	
Baked apple rings	15.00
cinnamon sugar vanilla sauce whipped cream	

Homemade ice cream & sorbet	
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Ice cream	Sorbets	4.90 / scoop
vanilla	lemon-lime	
chocolate	blood orange	
sour cream	passion fruit	
whipped cream		1.50
dash of Vodka, Limoncello or Grand Marnier		3.00

Cheese	60g	100g
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Zurich Cheese Selection	12.00	18.00
Assorted Zurich Cheese Selection		
Grappa grape jelly caramelized hazelnuts shallots confit		
homemade fruit bread		

Sweet wine	1dl	3.7dl
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Château Doisy-Védrines, 2020	20.50	62.00
producer: Château Doisy-Védrines, Sauternes-France		
grape: Sémillon, Muscadelle		

Spirits	Vol.%	2 cl
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Grappa

Grappa la Musa, Amarone, Berta	40	11.00
Grappa Elisi, Berta	43	11.00
Grappa di Barolo, Marolo	50	12.00

Swiss Premium Distillates from URS HECHT
Swiss Distiller of the Year

Vieille pear in Barrique	40	14.00
Vieille plums in Barrique	40	14.00
Vieille apricot in Barrique	40	16.00

Liqueur	Vol.%	4 cl
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Limoncello	25	8.00
Amaretto Disaronno	28	9.00
Baileys Original Irish Cream Likör	17	8.50
Grand Marnier Cordon Rouge Liqueur	40	12.00

You can find more spirits and cocktails in our bar menu.