

Lunch Hits

12th to 15th January 2025

The agony of choice

(included in the menu)

Choose between a creamy **carrot velouté** with chive oil and croutons or a crisp **beetroot salad** with honey mustard dressing and crunchy bread croutons

Rustic Specialty

24.-

Veal sausage | fried until golden brown
rich red wine and onion sauce | colorful carrot duo
butter noodles

Chef's Favourite

38.-

Duck breast | roasted pink | orange and vadouvan sauce
pea cream | roasted zucchini | confit tomatoes
mashed potatoes

Petri-Heil

29.-

Salmon fillet | crispy fried on the skin
beurre blanc with Dijon mustard
young spinach leaves | creamy lemon risotto

Meatless

22.-

Cheese Spaetzli | with creamy cheese sauce
topped with Alpine cheese | homemade fried onions
chives | apple sauce

Dessert

8.-

Poppy seed crumble cake | served lukewarm
vanilla ice cream | blueberry gel | cream topping
fresh berries



CHOPPED WITH LOVE, MILD, MEDIUM OR SPICY

STARTER MAIN-COURSE

TARTAR SYMPHONY (house specialty)

Rediscover the world of tartare – six unique variations that make every bite an experience

CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | ORIENT

HOUSE SPECIALTY

45.-

TARTAR CLASSIC

Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

25.-

36.-

TARTAR TOSCANA

Beef | Grappa di Brunello | sun dried tomatoes | peppers | rocket salad | parmesan cheese | croutons

27.-

37.-

TARTAR PARISER-ART

Beef | Armagnac | gratinated with Café de Paris butter | french fries

40.-

TARTAR PÉRIGORD

Veal | truffle essence | black truffle slicer | quail egg | balsamic cherries

48.-

TARTAR TENNESSEE

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

47.-

TARTAR NORDICA

Smoked salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

24.-

36.-

TARTAR ORIENT

Chickpeas | spicy muhammara sauce | deep-fried falafel | mint salad | walnut oil

22.-

30.-

HOMEMADE CREATIONS TO START

STARTER MAIN-COURSE

POTATO AND LEEK CREAM

Grandma's style | confit egg yolk | savoy cabbage strips | crispy bacon cubes

17.-

QUAIL BREAST

coated in pistachios | juicy roast | truffled mashed potatoes | port wine and orange sauce

27.-

HOME MARINATED SALMON

refined with forest aromas | black salsify cream | pickled wild mushrooms | crispy apple chips

22.-

GOAT CHEESE

glazed with honey | pickled chicory | plum chutney | cardamom-cinnamon gel | bread chips

20.-

LEAF OR MIXED SALAD

roasted seeds | crispy bread croutons

14.-

23.-

SALAD «FRANÇOIS»

colorful seasonal salad | warm chicken breast slices | fried bacon | tomatoes | egg

27.-

To accompany the salads, choose a homemade dressing: Tuscany dressing | creamy herb dressing
raspberry vinaigrette | wild honey vinaigrette | balsamic vinegar & extra virgin olive oil

MEAT DELICACIES

½ PORTION MAIN COURSE

ENTRECÔTE CAFÉ DE PARIS	53.-
australian Angus beef fried gratinated with Café de Paris sauce pimientos del padron Zuri fries	
BEEF FILET ROSSINI	60.-
grilled grilled duck liver Madeira jus honey carrots pea cream truffled potato millefeuille	
LAMB GIGOT	40.-
stuffed with herbs gently braised in the oven red wine sauce flower sprouts creamy tomato polenta	
VEAL CUTLED	48.-
pink fried in butter creamy porcini mushroom and Armagnac sauce sautéed swiss chard pumpkin tagliatelle	
ZURICH SLICED VEAL	34.- 42.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
CALF'S LIVER	30.- 38.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	

FLAMBÉ PLEASURE (from 2 persons, served in two courses*) p. P. 69.-
(flambé at the table is not possible for groups of 8 or more)

CHATEAUBRIAND | australian Angus beef | cooked in one piece | flambéed at your table
homemade bernaise sauce | vegetables | dauphine potatoes




FRESHLY CAUGHT AND PREPARED WITH LOVE

½ PORTION MAIN-COURSE

FILLETS OF PERCH	34.- 44.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
FERA FILLET	42.-
from lake Zurich poached in white wine herb beurre blanc swiss chard beech mushrooms alpine risotto	

MEATLESS DELICACIES

½ PORTION MAIN-COURSE

RAVIOLI ROYAL 	20.- 36.-
homemade truffle ravioli creamy Champagne sauce arugula	
ALPINE HERBS RISOTTO 	18.- 29.-
Aquarello risotto refined with mountain cheese caramelized pearl onions braised pear chervil	
PUMPKIN TAGLIATELLE 	27.-
cooked al dente pumpkin cream braised pumpkin wedges roasted walnuts wild herb salad	

Would you like another side dish? Zuri french fries | roesti | boiled herb potatoes | truffled mashed potatoes
tagliatelle | tomato polenta | white wine risotto | seasonal vegetables (second side dish: + 5.-)

ALPINE CHEESE

SWISS CHEESE (100g)	4 varieties	19.-
All 4 cheese rarities come from Switzerland and delight every cheese lover «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		

PURE SEDUCTION

WHITE COFFEE MOUSSE (House specialty!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistachio ice cream	
KAISERSCHMARRN	18.-
classic shredded pancake fried in butter flambéed with rum stewed plums whipped cream	
VIENNESE APPLE STRUDEL	16.-
homemade served lukewarm apple and raisin filling creamy bourbon vanilla sauce cream topping	
TOPFENKNÖDEL	15.-
steamed curd dumplings lukewarm plums homemade ginger biscuit ice cream	
POPPY SEED CRUMBLE CAKE	16.-
based on Grandma's recipe homemade poppy seed filling served lukewarm blueberry and blackcurrant gel cream	

COLD TEMPTATIONS

small Coupe large Coupe

BROWNIES	13.-	18.-
chocolate ice cream vanilla ice cream chocolate sauce brownies cream		
HOT-BERRY	13.-	18.-
vanilla ice cream strawberry ice cream hot wild berry ragout cream		
DENMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
SACHER	13.-	18.-
apricot-sorbet chocolate ice cream chocolate chips pickled apricots cream		
ICED CAFÉ	12.-	17.-
espresso ice cream chilled arabica coffee coffee beans cream		
CASSIS-VIEILLE PRUNE	15.-	20.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
LIMONEN-VODKA	15.-	20.-
refreshing lime sorbet shot of Absolut vodka		

ICE CREAM SELECTIONS:		
vanilla chocolate strawberry cherry-marzipan pistachio espresso hazelnut rum	1 scoop	5.-
lime or cassis sorbet		
with cream		+ 2.-
with Vieille Prune Kirsch Williams Vodka Cointreau Havanna Rum	2 cl	+ 5.-