



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



vegetarian dish / information on allergies or origin of the individual dishes, please contact our staff..



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	45.-	
CLASSIC TOSCANA TENNESSEE PÉRIGORD NORDICA ORIENT		HOUSE SPECIALTY
TARTAR CLASSIC	25.-	36.-
Beef prepared mild, medium or hot spiced capers red onions egg yolk cream		
TARTAR TOSCANA	27.-	37.-
Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons		
TARTAR PARISER-ART	40.-	
Beef Armagnac gratinated with Café de Paris butter french fries		
TARTAR PÉRIGORD	48.-	
Veal truffle essence black truffle slicer quail egg balsamic cherries		
TARTAR TENNESSEE	47.-	
Buffalo Jack Daniel's Old No. 7 served in beechwood smoke deep fried onion rings		
TARTAR NORDICA	24.-	36.-
Smoked salmon sour cream lemon parsley chili green apple portulac salmon roe capers		
TARTAR ORIENT 	22.-	30.-
Chickpeas spicy muhammara sauce deep-fried falafel mint salad walnut oil		

HOMEMADE CREATIONS TO START

STARTER MAIN-COURSE

POTATO AND LEEK CREAM	17.-	
Grandma's style confit egg yolk savoy cabbage strips crispy bacon cubes		
QUAIL BREAST	27.-	
coated in pistachios juicy roast truffled mashed potatoes port wine and orange sauce		
HOME MARINATED SALMON	22.-	
refined with forest aromas black salsify cream pickled wild mushrooms crispy apple chips		
GOAT CHEESE 	20.-	
glazed with honey pickled chicory plum chutney cardamom-cinnamon gel bread chips		
LEAF OR MIXED SALAD 	14.-	23.-
roasted seeds crispy bread croutons		
SALAD «FRANÇOIS»	27.-	
colorful seasonal salad warm chicken breast slices fried bacon tomatoes egg		

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



differente
RESTAURANT

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.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	42.-
CALF'S LIVER	30.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	38.-

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

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 Gruyére» 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	
KAIERSCHMARRN	18.-
classic shredded pancake fried in butter flambéed with rum stewed plums whipped cream	
VIENNESE APPLESTRUDEL	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 chocolate ice cream vanilla ice cream chocolate sauce brownies cream	13.-	18.-
HOT-BERRY vanilla ice cream strawberry ice cream hot wild berry ragout cream	13.-	18.-
DENMARK vanilla ice cream hot chocolate sauce cream	12.-	17.-
SACHER apricot-sorbet chocolate ice cream chocolate chips pickled apricots cream	13.-	18.-
ICED CAFÉ espresso ice cream chilled arabica coffee coffee beans cream	12.-	17.-
CASSIS-VIEILLE PRUNE fruity blackcurrant sorbet shot of delicate Vieille Prune	15.-	20.-
LIMONEN-VODKA refreshing lime sorbet shot of Absolut vodka	15.-	20.-

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