


differente
 RESTAURANT
Lunch Menu
 06. May – 10. May 2024



Weekly Hits

Choose between a minestrone or a small lamb's lettuce salad with egg, mushrooms and bacon croutons

TRENDY MEAL 27.-
Duck breast | marinated with honey | roasted pink | Moroccan freekeh salad | nuts | pomegranate seeds | herbs | date dressing



RUSTIC SPECIALTY 24.-
Meatloaf | fried | organic fried egg | red wine jus | creamy spinach leaves | mashed potatoes

CHEF'S FAVORITE 36.-
Veal picatta | parmesan-coated | fried golden brown | puttanesca tomato sauce | creamy prosecco risotto | marinated rocket salad


PETRI HEIL 29.-
Giant prawns | fried with herbs in butter | green curry sauce | crispy wok vegetables | coriander dry rice | peanuts

MEATLESS 22.-
Risoni pasta | pesto | cime di rapa | roasted cherry tomatoes | pine nuts | Parmesan cheese

Starters

CARROT FOAM 	16.-
perfumed with ginger bitter orange chutney vegetable dim sum sour cream cress	
WHITE DONAU ASPARAGUS 	28.-
cooked to the point homemade hollandaise sauce morrel wild garlic peanut cream drops	
BEEF TARTAR DANUBE	24.-
classic, mild, medium or spicy white asparagus espuma wild garlic pesto	

Homemade classics

	½ Portion	Main Course
ENTRECÔTE «CAFÉ DE PARIS» (200 g)		53.-
argentinian Angus beef fried "Café de Paris"-sauce gratinated pimientos French fries		
ZURICH SLICED VEAL	34.-	42.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)		
VEAL ESCALOPE		47.-
veal rump pink roasted white Donau asparagus gratinated with hollandaise sauce tagliatelle		
FILETS OF PERCH FROM LAKE ZURICH	34.-	44.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon		
ORECCHIETTE-PUTTANESCA 		25.-
Nonna's recipe tomato sauce cooked 12 hours capers black olives parmesan arugula		
SALAD «FRANÇOIS»		27.-
seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg		

Tartar specialties

	Main Course
TARTAR SYMPHONIE (6 different tartar variations arranged on one plate)	42.-
Classic Toscana Tennessee Périgord Nordica Vegan	
TARTAR CLASSIC	35.-
Beef prepared mild, medium or hot spiced capers red onions egg yolk cream	
TARTAR PARIS STYLE	39.-
Beef Armagnac gratinated with Café de Paris butter french fries	
TARTAR PÉRIGORD	45.-
Veal truffle essence port wine fig wild herb salad walnut pesto	



HOMEMADE DESSERTS

CRÊPES-SUZETTE (for 2 persons, flambeéd at the table)	P.P. 20.-
the classic of all desserts flambeéd with Grand Marnier orange fillets vanilla ice cream	
WHITE COFFEE MOUSSE (speciality of our house!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	
CREAM SLICE	15.-
homemade puff pastry English vanilla cream rhubarb compote	
CRÈME BRÛLÉE	17.-
with Bourbon vanilla cane sugar crumble marinated strawberries lemon sorbet	
APPLE FRITTERS	16.-
deep-fried in batter turned in cinnamon sugar vanilla ice cream blackberry confit cream	
CHEESE PLATE 100g	19.-
Blaues Hirni (blue cheese) Girenbaderli (soft cheese) mountain cheese Mädris (semi hard cheese) Brigel's goat cheese (semi-hard cheese) served with fruit bread and seasonal fruit chutney	

COLD TEMPTATIONS

	small Coupe	large Coupe
ROMANOFF	13.-	18.-
strawberries vanilla ice cream strawberry ice cream strawberry coulis cream		
BROWNIES	13.-	18.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HAVANNA	13.-	18.-
rum and espresso ice cream Havanna rum banana pieces cream		
HOT-BERRY	13.-	18.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	17.-
vanilla ice cream hot chocolate sauce 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 SELECTION

vanilla, chocolate, strawberry, espresso, hazelnut, rum, lime or blackcurrant sorbet	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	2 cl	5.-