

Traditional Veal Butcher Weeks

À discrétion

CHF 69.00 per person

**We serve all our specialties in small bowls
to enjoy together or on your own.**

As a main course

Sautéed veal sweetbreads sautéed with flour brown butter	38.00
Veal liver with sage butter onions	38.00
Sautéed veal kidneys Pommery mustard sauce	36.00
Small blood and liver sausage *	32.00
Veal tongue horseradish soup vegetables	32.00
Braised shoulder medallion braising sauce root vegetables	49.00
Veal "Tafelspitz" sous-vide cooked	46.00
Oven-roasted veal shank veal jus	45.00

Side dishes

Rösti
Boiled potatoes
Pilaf rice
Sauerkraut
Dried beans

Our wine recommendation

	10 cl	75 cl
White wine		
Fläscher Meta, Grisons/Switzerland, 2020 producer: von Salis AG grapes: Chardonnay, Viognier	11.00	65.00
Red wine		
Der Besondere, Zurich, Switzerland, 2024 producer: Nadine Saxer grapes: Gamaret, Pinot Noir	10.00	60.00

*For quality reasons, blood and liver sausage are made from pork.
All prices in Swiss francs – included 8.1 % VAT
For information about allergens, please contact our team

Salad	starter	main course
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Fresh market leaf salad vegetables croutons roasted seeds Prosecco house dressing 	13.00	20.00
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Lamb's lettuce egg bacon croutons Prosecco house dressing	16.00	27.00
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Or choose a homemade dressing with your salad:
 Prosecco house dressing, herb dressing, balsamico dressing

Soup	starter
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Saffron cream soup rabbit tortelloni pistachios	15.00
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Small & exquisite delicacies	starter	main course
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Beef steak tatar «Ö» * Minced and prepared à la minute brioche toast or matchstick potatoes gratinated with Café de Paris butter upon request	26.00	37.00
	+5.00	

Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter	19.00	29.00
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Sea bass ceviche * pickled mustard black sesame bread chip	19.00	33.00
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*We are happy to serve our main courses as sharing plates.
 In this case, we will charge for two starters.

Pasta, vegetarian & vegan dishes	starter	main course
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Ravioli al Brasato "Ö" filled with red wine beef brasato brown butter	21.00	33.00
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Homemade tagliolini truffle cream sauce black truffle 	21.00	32.00
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Porcini mushroom risotto warm truffle flavoured Parmesan cake 	32.00	37.00
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Fried cauliflower "steak" cashew purée tahini sauce pomegranate seeds quinoa arugula 		30.00
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Fish & Mussels	starter	main course
Sautéed salmon fillet potato straws Pernod herb sauce leeks		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	55.00
Sliced veal Zurich style creamy champignon sauce crispy rösti potatoes	44.00
Sliced veal liver sautéed in butter onions sage crispy rösti potatoes	38.00
Veal Cordon-Bleu filled with raclette cheese farmer's ham french fries carrots with chives	47.00
<u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, french fries, white wine risotto or vegetables Second amendment + CHF 5.00	

Desserts

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

Crème brûlée 12.00

caramelized with cane sugar | berry garnish

Homemade ice cream & sorbet

Ice cream **Sorbets** 4.90 / scoop

vanilla

chocolate

sour cream

lemon-lime

blood orange

passion fruit

whipped cream 1.50

dash of Vodka, Limoncello or Grand Marnier 5.00

Cheese 60g 100g

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

Château Doisy-Védrines, 2020 21.50 64.00

producer: Château Doisy-Védrines, Sauternes-France

grape: Sémillon, Muscadelle

Spirits Vol.% 2 cl

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 apricot in Barrique 40 17.00

Liqueur Vol.% 4 cl

Limoncello 25 9.00

Amaretto Disaronno 28 10.00

Baileys Original Irish Cream Likör 17 10.00

Grand Marnier Cordon Rouge Liqueur 40 12.00

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