

Lunch Hits

18th to 22nd August 2025

The agony of choice (included in the menu)

Choose between a cold **tomato consommé** or a small, **vegetarian Caesar salad** with Parmesan cheese and croutons

Rustic Specialty 24.-

Grandmother's meatballs | juicy and fried
with a light mushroom cream sauce | glazed cauliflower
fluffy mashed potatoes with chives

Chef's Favourite 36.-

Beef rump skewer | grilled pink
Merlot jus with BBQ spices | roasted mini vegetables
small baked potato | smoked crème fraîche

Petri-Heil 29.-

Smoked salmon | thin slices of smoked salmon
juicy potato and zucchini roesti | frisée salad
pickled Amalfi lemon | sour cream

Meatless 22.-

Spaghetti Rosso | cooked al dente
spicy red pesto | burrata | roasted pine nuts
cress

Our dessert recommendation:

Panna cotta

Made according to grandma's recipe

8.-

with marinated raspberries
cream





SEASONAL CREATIONS TO START

STARTER MAIN COURSE

COLD MELON SOUP	17.-	
refined with Prosecco marinated shrimps grilled sugar melon honey balm huile de basilic		
ZUCCHETTI CREAM 	15.-	
perfumed with lime and mint leaves semolina ricotta dumplings balsamic pearls cress		
EGGPLANT CROSTINI	17.-	
Maggia bread topped with eggplant caviar fried salsiccia chili oil basil sprouts		
BURRATA 	23.-	
in a puff pastry tartlet burrata braised fig Amalfi lemon rocket salad pistachios		
ANTI-PASTI	25.-	
Prosciutto di Parma Salame Milano Mortadella Bologna Pecorino Romano Giardiniera		
BEEF FILLET CARPACCIO	26.-	45.-
pickled for 12 hours chive vinaigrette tomato jam pecorino cheese focaccia		
BEEF TARTAR	24.-	36.-
prepared mild, medium or hot spiced capers red onions egg yolk cream		
VITELLO TONNATO NUOVO	23.-	40.-
tuna tartar veal shoulder slices creamy tuna sauce onions capers chip		
GREEN SALAD OR MIXED SALAD 	14.-	23.-
roasted seeds crunchy bread croutons		
TUSCAN BREAD SALAD		27.-
sourdough bread 3 cherry tomatoes burrata basil pesto lettuce chicken breast		

TO ACCOMPANY THE SALADS, CHOOSE A HOMEMADE DRESSING:

Tuscany dressing | creamy herb dressing | apricot vinaigrette | wild honey vinaigrette
balsamic vinegar & extra virgin olive oil

MEATLESS DELICACIES

STARTER MAIN COURSE

RAVIOLI ROYAL 	20.-	36.-
homemade truffle ravioli creamy Champagne sauce arugula		
PORCINI MUSHROOM ARANCINI 	17.-	26.-
deep-fried, stuffed risotto balls Mediterranean vegetable ragout Parmesan sauce rocket salad		
TAGLIATELLE FATTE IN CASA 	22.-	32.-
homemade tagliatelle, cooked al dente pesto genovese burrata port wine figs pine nuts		



FLAMBÉ ENJOYMENT AND TENDER PIECES OF MEAT

½ PORTION

MAIN COURSE

FLAMBÉ PLEASURE (from 2 persons, served in one courses*)
(flambé at the table is not possible for groups of 8 or more)

p. P. 60.-

TAGLIATA DI MANZO (220g) | tender Argentine Entrecôte | roasted in one piece according to your wishes
flambéed and carved at your table | extra virgin olive oil | balsamic vinegar | Parmigiano Reggiano
Fleur de Sel | rocket salad | rosemary roast potatoes

VITELLO AL LIMONE

45.-

veal escalope | roasted pink | limoncello butter sauce | young spinach leaves | tagliatelle fatte in casa

SALSICCIA

34.-

fried salsiccia | mixed with rigatoni | creamy fennel and parmesan sauce | orange reduction | chilli oil

PORCHETTA (ROLLED PORK BELLY)

39.-

filled with apricots & cream cheese | glazed in the oven | Campari sauce | wild broccoli | Fregola Sarda

OSSOBUCCO

45.-

braised veal shank | braised in chianti sauce | gremolata | risotto milanese | wild herb salad

ENTRECÔTE CAFÉ DE PARIS

53.-

argentinian Angus beef | fried | gratinated with Café de Paris sauce | pimientos del padron | Zuri fries

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)

FROM THE WATER TO THE TABLE

½ PORTION

MAIN COURSE

FILLETS OF PERCH

34.-

44.-

deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

FRITTO MISTO

36.-

red mullet | calamari | prawns | sardines | crispy deep-fried | aioli with orange and saffron | Zuri fries

SEA BASS FILLET

39.-

crispy fried | pepperonata sauce | grilled romaine lettuce | creamy walnut polenta

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

Zuri fries | roestiv boiled herb potatoes | mashed potatoes | walnut polenta | tagliatelle
risotto Milanese | rice | Fregola Sarda or vegetables

second side dish of your choice

+ 5.-

Tartar-Festival

TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

CLASSICO | TOSKANA | TENNESSEE | PÉRIGORD | NORDICA | ORIENT

45.-



TARTAR CLASSIC 36.-

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

ALPINE TARTAR 39.-

Beef | mild, medium or spicy | cherry brandy | mustard cream | capers | egg yolk | Belper tuber

TARTAR TOSCANA 37.-

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

TARTAR PARIS STYLE 39.-

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

TARTAR DANISH STYLE 37.-

Beef | shortly sautéed in butter | served on toast | fresh horseradish

TARTAR TENNESSEE 47.-

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

TARTAR PÉRIGORD 48.-

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

TARTAR TONNATO NUOVO 42.-

Tuna tartar | veal shoulder slices | creamy tuna sauce | onions | capers | chip

TUNA TARTAR 45.-

ponzu marinade | spiced pineapple | wakame sea grass | wasabi cream | pickled onions

TARTAR NORDICA 36.-

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

TARTAR ORIENT  30.-

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

TARTAR AS IT WAS IN THE PAST- FRESH AT THE TABLE (from 2 persons) per person 48.-

Beef | individually seasoned and prepared at your table | flambéed with a dash of cognac

ALPINE CHEESE

SWISS CHEESE 100g (from cheese store Amstad)

5 varieties

22.-

All 5 cheese rarities come from Switzerland and delight every cheese lover
«Sennenfladen», «Neuburger nut cheese» «Mont-Vally», «l'Etivaz», «Blue Jersey»
served with fig mustard, pear bread, walnuts and grapes

PURE SEDUCTION

WHITE COFFEE MOUSSE (House specialty!)

17.-

Felchlin chocolate | flavoured with Arabica coffee | saffronized cumquats | pistachio ice cream

TIRAMISU NUOVO

16.-

Tiramisu as a mascarpone tart | with ladyfingers, dipped in coffee | chocolate coating | strawberries

PANNA COTTA

15.-

refined with tonka bean | served with raspberry ragout | pistachio crumble | lemon balm

VANILLA SLICE

16.-

Madagascar vanilla mousse | on chocolate cookie | Swiss cherries | chocolate shavings

CRUMBLE CAKE

14.-

with apricots | grandmother's recipe | served lukewarm | vanilla ice cream | cream

COLD TEMPTATIONS

small Coupe

large Coupe

AMARENA

13.-

18.-

yoghurt ice cream | cherry sorbet | sour cherries | chocolate shavings | cream

ROMANOFF

13.-

18.-

garden-fresh strawberries | vanilla ice cream | strawberry ice cream | strawberry coulis | cream

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

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, pistachios, espresso, hazelnut, yoghurt, lime, cherry or cassis sorbet
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havana Rum

1 scoop

5.-

2 cl

+5.-