


HOMEMADE CREATIONS TO START

STARTER MAIN COURSE




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| BLACK SALSIFY FOAM perfumed with turmeric scallops orange oil honey cress pumpernickel croutons | 17.- | |
| ASIAN POULTRY CREAM refined with coconut lemongrass duck breast tartare beech mushrooms chili coriander cress | 19.- | |
| SALMON TRIO as sashimi, tartare and praline granny smith jelly cabbage and wasabi salad pickled ginger | 24.- | |
| TARTAR GRISON marinated venison tartare potato pancakes parsnip espuma sweet pumpkin seeds cress | 26.- | |
| QUAIL BREAST roasted in a pistachio coat truffled mashed potatoes port wine-orange sauce | 22.- | |
| POTATO DUMPLING chorizzo filling bell pepper sauce caramelized cabbage sour cream piment d'espelette | 15.- | |
| GOAT CHEESE NOUGAT  refined with pistachios two kinds of cranberries thyme-sponge frisée | 20.- | |
| GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons | 14.- | 23.- |
| SALAD «FRANÇOIS» seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg | | 27.- |

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

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

MEATLESS DELICACIES

STARTER MAIN COURSE

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| RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula | 20.- | 36.- |
| BOLETUS RISOTTO  prepared with white wine pickled artichokes crispy kale pickled physalis | 18.- | 30.- |
| WINTER QUICHE  puff pastry base quince pumpkin walnuts manchego pickled radicchio | | 32.- |

FLAMBÉ PLEASURE AND TENDER PIECES OF MEAT

½ PORTION MAIN COURSE

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 | flambéed at your table | homemade bernaise sauce
 vegetables | dauphine potatoes

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| BEEF FILLET WELLINGTON | 60.- | |
| wrapped in puff pastry port wine sauce colorful cabbage stalks coffee turnips mashed potatoes | | |
| ENTRECÔTE « CAFÉ DE PARIS» (200 g) | 53.- | |
| argentinian Angus beef fried gratinated with "Café de Paris"-sauce pimientos del padron French fries | | |
| 1720 ANGUS BURGER | 36.- | |
| tomato focaccia cucumber chutney prosciutto greyer cheese French fries truffle mayonnaise | | |
| DUCK BREAST | 39.- | |
| roasted pink orange-vodouvan sauce rutabaga cream pumpkin apple chutney polenta gnocchi | | |
| PORK FILET MÉDAILLONS | 42.- | |
| pepper coating roasted prosciutto port wine and cherry jus creamy spinach carrots risotto | | |
| 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) | | |

FRESH FROM THE WATER

½ PORTION MAIN COURSE

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| FILLETS OF PERCH | 34.- | 44.- |
| deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon | | |
| PIKE PERCH FILET | 39.- | |
| grilled mussel & bacon ragout kale quince creamy parmesan tagliatelle | | |
| MEAGRE FISH FILLET | 42.- | |
| fried parsley sauce artichokes dried tomatoes orange oil sautéed stachys potatoes | | |

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | mashed potatoes | dauphine potatoes
 tagliatelle | with wine risotto | rice | polenta-gnocchi or vegetables

second side dish: + 5.-

Tartar-Creations

RECOMMENDATION

TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

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

CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | ROSSO

45.-

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 TOSCANA 37.-
Beef | Grappa di Brunello | sun dried tomatoes | peppers | rocket salad | parmesan cheese | croutons


TARTAR DANISH STYLE 37.-
Beef | shortly sautéed in butter | served on toast | fresh horseradish

TARTAR PÉRIGORD 45.-
Veal | truffle essence | truffle | port wine fig | wild herb salad | walnut pesto

TARTAR GRISON 39.-
Venison | pickled tartare | potato pancakes | parsnip espuma | sweet pumpkin seeds | cress

TARTAR TENNESSEE 47.-
Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

TARTAR NORDICA 37.-
Smoked salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

TARTAR ROSSO  28.-
2 types of beetroot | smoked crème fraîche | pine nuts | pea cress | basil sprouts

SWISS CHEESE

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| CHEESE PLATE ^{100g} 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 | 19.- |
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PURE SEDUCTION

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| WHITE COFFEE MOUSSE (speciality of our house!) Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream | 17.- |
| CRUMBLE CAKE with cinnamon plum grandmother's original recipe served lukewarm vanilla ice cream cream | 15.- |
| CRÈME-BRÛLÉE prepared with pumpkin seeds Vieille-Prune marinated wild berries hazelnut ice cream sorrel | 17.- |
| VERMICELLES Keksboden Vanillemousse mariniertes Vermicelles Mini-Meringues Sauerkirschen Schlagrahm | 16.- |
| BANOFFEE TARTLETS crispy base banana tartare Dulce de Leche cream cinnamon topping chocolate shavings cream | 16.- |

COLD TEMPTATIONS

| | small Coupe | large Coupe |
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| NESSELRODE vermicelles meringue vanilla ice cream glazed chestnuts cream | 13.- | 18.- |
| BROWNIES chocolate and vanilla ice cream hot chocolate sauce brownies cream | 13.- | 18.- |
| HOT-BERRY vanilla and strawberry ice cream hot berries cream | 13.- | 18.- |
| DANEMARK vanilla ice cream hot chocolate sauce cream | 12.- | 17.- |
| BANANA-SPLIT vanilla ice cream bananas hot chocolate sauce almonds cream | 12.- | 17.- |
| 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:

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| 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.- |