

Lunch Menu

09. – 13. Dezember 2024

Weekly Hits

Choose between a **pea and miso soup with mint** or a small roasted **cauliflower salad** with yogurt and sesame dressing

TRENDY MEAL 27.-

Beefburger | fried | brioche bread | camembert cheese | smoky sour cream | cranberry chutney | radicchio | potato wings

RUSTIC SPECIALTY 24.-

Vaudois saucissons | carefully cooked in stock | horseradish and white wine sauce | braised kale | creamy mashed potatoes

CHEF'S FAVOURITE 36.-

Beef fillet cubes | roasted pink | with wild mushroom and pepper cream sauce | romanesco glazed in butter | roasted herb polenta slice

PETRI HEIL 29.-

Sea bass fillet | crispy fried on the skin | fruity pepper foam | chard sautéed in butter | creamy buckwheat risotto

MEATLESS 22.-

Spaghetti rosso | cooked al dente | tossed in a racy pesto rosso sauce | dried tomatoes | creamy goat's cheese | basil

Starters

ASIAN POULTRY CREAM

refined with coconut | lemongrass | duck breast tartare | beech mushrooms | chili | coriander cress

Starter Main Course

19.-

SALMON TRIO

as sashimi, tartare and praline | Granny Smith jelly | cabbage & wasabisalad | pickled ginger

24.-

BEEF TARTAR

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

24.-

35.-

POTATO DUMPLING

chorizzo filling | bell pepper sauce | caramelized cabbage | sour cream | piment d'espelette

15.-

GREEN SALAD OR MIXED SALAD

roasted seeds | crunchy bread croutons

14.-

23.-

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

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

Homemade classics

ENTRECÔTE « CAFÉ DE PARIS» (200 g)

argentinian Angus beef | fried | gratinated with "Café de Paris"-sauce | pimientos del padron | French fries

½ Portion Main Course

53.-

ZURICH SLICED VEAL

pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

34.-

42.-

CALF'S LIVER

veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

30.-

38.-

FILLETS OF PERCH

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

34.-

44.-

BOLETUS RISOTTO

prepared with white wine | pickled artichokes | crispy kale | pickled physalis

18.-

30.-

SALAD «FRANÇOIS»

seasonal salads | lukewarm chicken breast strips | fried bacon strips | tomatoes | egg

27.-

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 Beef prepared mild, medium or hot spiced capers red onions egg yolk cream	35.-
TARTAR PARIS STYLE Beef Armagnac gratinated with Café de Paris butter french fries	39.-
TARTAR TOSCANA Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons	37.-
TARTAR DANISH STYLE Beef shortly sautéed in butter served on toast fresh horseradish	37.-
TARTAR PÉRIGORD Veal truffle essence truffle port wine fig wild herb salad walnut pesto	45.-
TARTAR GRISON Venison pickled tartare potato pancakes parsnip espuma sweet pumpkin seeds cress	39.-
TARTAR TENNESSEE Buffalo Jack Daniel's Old No. 7 served in beechwood smoke deep fried onion rings	47.-
TARTAR NORDICA Smoked salmon sour cream lemon parsley chili green apple portulac salmon roe capers	37.-
TARTAR ROSSO  2 types of beetroot smoked crème fraîche pine nuts pea cress basil sprouts	28.-

SWISS CHEESE

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	

PURE SEDUCTION

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

COLD TEMPTATIONS

	small Coupe	large Coupe
NESSELRODE	13.-	18.-
vermicelles meringue vanilla ice cream glazed chestnuts cream		
BROWNIES	13.-	18.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HOT-BERRY	13.-	18.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
BANANA-SPLIT	12.-	17.-
vanilla ice cream bananas hot chocolate sauce almonds 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, espresso, hazelnut, rum, lime or blackcurrant sorbet	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	2 cl	+5.-