

Weekly Hits

31th March – 4th April 2025

The agony of choice (included in the menu)

Choose between a **turnip** soup with pear chutney or a small salad with oriental-flavored **couscous** and a yogurt-mint dressing.

Rustic Specialty 24.-

Riz Casimir | Chicken breast strips | pan fried in a spicy curry fruit sauce | pineapple fried banana | dried rice | almonds

Chef's Favourite 36.-

Tri Tip Steak (tender cut of the Beef) | roasted pink wild garlic and lemon crust | grilled green asparagus Béarnaise sauce | Gruyère potato soufflé

Petri-Heil 29.-

Pike-perch fillet | crispy fried on the skin side
Turmeric apple foam | saffron fennel | broad bean creamy herb risotto

Meatless 22.-

Ricotta ravioli | tossed in brown butter | fried morels
caramelized onions | cherry tomatoes | crispy rocket

Our dessert recommendation:

Popcorn Mousse

Sweet popcorn | white chocolate salted caramel | pickled mandarins
cookie roll

15.-





specialties from

Austria



AUSTRIAN CREATIONS TO START

BEEF BROTH refined with Sherry braised aitchbone pancake root vegetables chives	17.-
POTATO SOUP according to a traditional Viennese recipe chorizo oil marjoram bacon croutons	15.-
LAMB'S LETTUCE potato dressing crispy bacon croutons	16.-
CHAR TARTAR hand-cut grape oil citrus fruits chive cream radish frisée salad	27.-
POTATO DUMPLING chorizzo filling bell pepper sauce caramelized cabbage sour cream piment d'Espelette	15.-
BEEF-TONGUE & BRIES smoked in house sliced mustard sauce fried bries beluga lentils salad pumpkin seed oil horseradish	20.-

AUSTRIAN DELICACIES

ORIGINAL VIENNESE SCHNITZEL veal nut breaded clarified butter parsley potatoes lemon cranberries	45.-
VIENNESE FRIED CHICKEN boneless marinated in buttermilk deep-fried potato and lamb's lettuce salad radishes	40.-
BRAISED AITCHBONE root vegetables creamy spinach horseradish with apple chive sauce potatoes	44.-
ONION ROAST BEEF with onion & mustard mariande roasted pink Zweigelt sauce bacon beans spaetzli fried onions pickled gherkins	49.-
BEEF CHEEK in Burgundy sauce braised yellow turnips truffled mashed potatoes chervil and lemon cremolata	42.-
WALLER & BLUNZE poached catfish fillet fried black pudding cabbage with paprika chutney with tomatoes and apricots saffron rice	39.-
CHEESE SPAETZLI  homemade Tyrolean spaetzle Austrian cheese fried onions chives	25.-

SOMETHING FOR THE VOCABULARY


Austrian Vocabulary

Frittaten (pancake)	Erdäpfel (potatoes)	Kren (horseradish)	Paradeiser (tomatoes)
Hendl (chicken)	Vogelssalat (lamb's lettuce)	Tafelspitz (braised aitchbone)	Schmankerl (delicate)
Rostbraten (roasted entrecôte)	Nockerl (spaetzli)	Waller (catfish)	Blunze (black pudding)

LUNCH

REFINED, COLD DELICACIES


Starter Main Course

SALMON TRIO	24.-	
as sashimi, tartare and praline granny smith jelly cabbage and wasabi salad pickled ginger		
GREEN SALAD OR MIXED SALAD 	14.-	23.-
roasted seeds crunchy bread croutons		
BEEF TARTAR	24.-	
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 NORDICA		37.-
Smoked salmon sour cream lemon parsley chili green apple portulac salmon roe capers		
SALAD «FRANÇOIS»		27.-
seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg		
CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:		
Tuscany dressing creamy herb dressing raspberry dressing wild honey vinaigrette balsamic vinegar & extra virgin olive oil		

HOUSE CLASSICS

½ PORTION

MAIN COURSE

ENTRECÔTE « CAFÉ DE PARIS» (200 g)		53.-
Argentinian Angus beef fried gratinated with "Café de Paris"-sauce pimientos del padron French fries		
ZURICH SLICED VEAL	32.-	42.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)		
CALF'S LIVER	29.-	37.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)		
FILLETS OF PERCH	32.-	42.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon		
BOLETUS RISOTTO 	20.-	36.-
prepared with white wine pickled artichokes crispy kale pickled physalis		

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | truffled mashed potatoes | dauphine potatoes
spaetzli | tagliatelle | riz or vegetables

second side dish: + 5.-

FROM THE CHEESE TROLLEY

SWISS CHEESE

Choose your cheese directly at your table from our cheese cart. All 8 cheese rarities come from Switzerland and delight every cheese lover. Served with chutney or Ticino mustard, fruit bread, walnuts, caraway seeds and grapes

4 varieties 18.-
6 varieties 24.-

PURE SEDUCTION

WHITE COFFEE MOUSSE (House specialty!)

17.-

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

APPLE STRUDEL

16.-

homemade | served lukewarm | apple and raisin filling | vanilla ice cream | cream

POPCORN MOUSSE

17.-

sweet popcorn | white chocolate | salty caramel | pickled tangerines

CRUMBLE CAKE

14.-

with organic rhubarb | grandmother's recipe | served lukewarm | yoghurt ice cream | cream

PISTACHIO TARTLETS

16.-

crispy shortcrust pastry base | burnt pistachio cream | strawberries | Grand-Marnier | lemon balm

COLD TEMPTATIONS

small Coupe large Coupe

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

LIME VODKA

15.- 20.-

refreshing lime sorbet | shot of Absolut vodka

ICE CREAM SELECTIONS:

vanilla, chocolate, strawberry, pistachios, espresso, hazelnut, rum (with raisins), lime or cassis sorbet
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havana Rum

1 scoop 5.-
2 cl +5.-