



## Menu Suggestions Spring/Summer

### **Salads | Starters | Soups** **CHF**

#### **Salads**

Fresh market salad with vegetables, croutons, and seeds, served with Prosecco house dressing	12.00
Mini lettuce with radish vinaigrette, served with sautéed chanterelles	14.00

#### **Starters**

Beef carpaccio with Parmesan espuma, arugula pesto, and Maldon salt	21.00
Kingfish ceviche marinated with yuzu, served with jasmine oil and matcha tea powder	25.00

#### **Soups**

Green gazpacho with focaccia crostini	11.00
Tomato soup with fresh basil	10.00

### **Main Courses Meat | Fish** **CHF**

#### **Veal**

Sliced veal Zurich style with creamy champignon sauce, served with butteed noodles	38.00
Oven-roasted veal loin in morel cream sauce, served with buttered noodles and sautéed romanesco	49.00
Vitello tonnato, thinly sliced veal with tuna sauce, garnished with onions, capers, and a rocket salad	35.00
Sous-vide veal brisket, served with sautéed Romaine lettuce and cucumber relish	43.00

#### **Beef**

Stroganoff-style beef tenderloin tips in paprika cream sauce, with mushrooms, pickles, and pearl onions, served with buttered spaetzle	44.00
Red wine-poached beef fillet with jus and Maldon salt, served with potato mille-feuille and Ginger-glazed baby carrots	46.00

#### **Fish**

Salmon papillote with capers, cherry tomatoes, and olives, served with roasted potatoes and snow peas	37.00
Sautéed sea bream fillets with lemon butter, served with pilaf rice and fresh leaf spinach	37.00



## Menu Suggestions Spring/Summer

<b>Main Courses vegetarian</b>	<b>CHF</b>
Vegetable Stroganoff in paprika cream sauce, with mushrooms, pickles, and pearl onions, served with buttered spaetzle	29.00
Homemade dim sum with ponzu sauce, served on Asian vegetables with a coriander dip	32.00
Homemade vegetable ravioli on ratatouille, with pepper foam and fried capers	31.00
Potato gnocchi in yellow pepper coulis, served with sun dried tomatoes and artichokes	29.00
Warm bread salad with tomatoes and burrata, accompanied by refreshing basil granita	27.00
<b>Desserts</b>	<b>CHF</b>
Chocolate cake with a molten center, served with vanilla ice cream	12.00
Vanilla crème brûlée with caramelized sugar	10.00
Honey-sesame cannelloni filled with tonka bean mousse, served with fresh peach salad	12.00
Grand Marnier truffle cake made with Centenario chocolate white cherries and white chocolate namelaka	14.00
Vacherin cake with philadelphia frosting and blueberries	12.00
Marinated berry salad served with homemade woodruff sorbet	13.00

Please select a uniform menu.

For a meatless option, you can also order a fish or vegetarian option for the main course.