




## TAKE-AWAY MENU



WEEKLY HITS 12TH TO 18TH OF MAY 2025 (ONLY LUNCH TIME, 11.30 TO 14.00)

<b>RUSTIC SPECIALTY</b>	18.-
<b>Bündner-Capuns</b>   classically prepared   refined with Mostbröckli   baked in the oven with   Alpine cheese   garden herbs	
<b>CHEF'S FAVOURITE</b>	27.-
<b>Fillet of veal shoulder</b>   cooked pink in the oven   Pinot noir jus with dried tomatoes   snake beans   truffle polenta	
<b>PETRI HEIL</b>	22.-
<b>Salmon fillet</b>   glazed in butter   buttermilk and turmeric sauce   yellow zucchini perfumed with saffron   two kinds of wild rice	
<b>MEATLESS</b> 	17.-
<b>Linguine "Pesto"</b>   cooked al dente   with homemade basil pesto   burrata   glazed port wine figs   pepper	

HOUSE CLASSICS (MO TO FR+SU 11.30 TO 21.30, SA 17.00 TO 22.00)

<b>TARTAR CLASSIC</b>	26.-
Beef   prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	
<b>TARTAR TOSCANA</b>	28.-
Beef   Grappa di Brunello   sun dried tomatoes   peppers   rocket salad   parmesan cheese   croutons	
<b>ZURICH SLICED VEAL</b>	32.-
pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	
<b>CALF'S LIVER</b>	28.-
veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	
<b>FILLETS OF PERCH</b>	32.-
deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	
<b>SALAD «FRANÇOIS»</b>	20.-
seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg	
<b>RAVIOLI ROYAL</b> 	27.-
homemade truffle ravioli   creamy Champagne sauce   arugula	
<b>BOLETUS RISOTTO</b> 	32.-
prepared with white wine   pickled artichokes   crispy kale   pickled physalis	

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56