


differente
 RESTAURANT
Lunch Menu
 13. May – 17. May 2024





Weekly Hits


Choose between a Greek lemon soup with olives or a small iceberg salad with feta & watermelon

Vegetable moussaka baked in the oven with Brie cheese spring lentil salad with peppers, lime and cranberries lavender vinaigrette	TRENDY MEAL 27.-
Chicken breast roasted baked with Appenzeller cheese & tomatoes dark grappa jus creamy peas herb pasta	RUSTIC SPECIALTY 24.-
Veal paillard briefly fried topped with sprouts & shitake mushrooms ginger and red wine jus sesame coco beans basmati rice	CHEF'S FAVORITE 36.-
Whitefish fillet coated in egg fried golden brown cherry tomato sauce braised orange chicory marjoram risotto	PETRI HEIL 29.-
Tagliatelle "Pesto" al dente homemade pesto Sicilian dried tomatoes rocket salad pine nuts parmesan cheese	MEATLESS 22.-

Starters

CARROT FOAM  perfumed with ginger bitter orange chutney vegetable dim sum sour cream cress	16.-
WHITE DONAU ASPARAGUS  cooked to the point homemade hollandaise sauce morrel wild garlic peanut cream drops	28.-
BEEF TARTAR DANUBE classic, mild, medium or spicy white asparagus espuma wild garlic pesto	24.-

Homemade classics

	½ Portion	Main Course
ENTRECÔTE «CAFÉ DE PARIS» (200 g) argentinian Angus beef fried "Café de Paris"-sauce gratinated pimientos French fries		53.-
ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	34.-	42.-
VEAL ESCALOPE veal rump pink roasted white Donau asparagus gratinated with hollandaise sauce tagliatelle		47.-
FILETS OF PERCH FROM LAKE ZURICH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	34.-	44.-
ORECCHIETTE-PUTTANESCA  Nonna's recipe tomato sauce cooked 12 hours capers black olives parmesan arugula		25.-
SALAD «FRANÇOIS» seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg		27.-

Tartar specialties

	Main Course
TARTAR SYMPHONIE (6 different tartar variations arranged on one plate) Classic Toscana Tennessee Périgord Nordica Vegan	42.-
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 PÉRIGORD Veal truffle essence port wine fig wild herb salad walnut pesto	45.-



HOMEMADE DESSERTS

CRÊPES-SUZETTE (for 2 persons, flambeéd at the table) the classic of all desserts flambeéd with Grand Marnier orange fillets vanilla ice cream	P.P. 20.-
WHITE COFFEE MOUSSE (speciality of our house!) Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	17.-
CREAM SLICE homemade puff pastry English vanilla cream rhubarb compote	15.-
CRÈME BRÛLÉE with Bourbon vanilla cane sugar crumble marinated strawberries lemon sorbet	17.-
APPLE FRITTERS deep-fried in batter turned in cinnamon sugar vanilla ice cream blackberry confit cream	16.-
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.-

COLD TEMPTATIONS

	small Coupe	large Coupe
ROMANOFF strawberries vanilla ice cream strawberry ice cream strawberry coulis cream	13.-	18.-
BROWNIES chocolate and vanilla ice cream hot chocolate sauce brownies cream	13.-	18.-
HAVANNA rum and espresso ice cream Havanna rum banana pieces 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.-
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 SELECTION

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.-