







## SEASONAL CREATIONS TO START

STARTER    MAIN COURSE




<b>ASPARAGUS CREAM</b> refined with bourbon vanilla   white asparagus   confit rabbit loin   chervil oil	18.-	
<b>WATERCRESS FOAM</b>  perfumed with white port wine   pear chutney   mustard seeds   cheese praline   cress	16.-	
<b>TUNA TARTAR</b> ponzu marinade   spiced pineapple   wakame sea grass   wasabi cream   pickled onions	26.-	
<b>ALPINE TARTAR</b> beef   mild, medium or spicy   cherry brandy   mustard cream   capers   egg yolk   Belper tuber	25.-	
<b>BEEF TARTAR</b> prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	24.-	
<b>WHITE ASPARAGUS</b>  cooked   gratinated with wild garlic hollandaise   caramelized hazelnuts   St. Gallen chips	27.-	
<b>SHEEP'S CHEESE MOUSSE</b>  fruity pepper coat   asparagus duet   pickled strawberries   lemon gel   tomato essence	22.-	
<b>GREEN SALAD OR MIXED SALAD</b>  roasted seeds   crunchy bread croutons	14.-	23.-
<b>SALAD «FRANÇOIS»</b> seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg		27.-

**TO ACCOMPANY THE SALADS, CHOOSE A HOMEMADE DRESSING:**

Tuscany dressing | creamy herb dressing | walnut mustard dressing | wild honey vinaigrette  
balsamic vinegar & extra virgin olive oil

## MEATLESS DELICACIES

STARTER    MAIN COURSE

<b>RAVIOLI ROYAL</b>  homemade truffle ravioli   creamy Champagne sauce   arugula	20.-	36.-
<b>WHITE ASPARAGUS RISOTTO</b>  cooked with white wine   nettle   broad beans   confit tomatoes   smoked scarmorza cheese	18.-	28.-
<b>CHEESE TART</b>  with alpine cheese   fried morels   confit shallots   pear chutney   cherry liqueur   wild herb salad		32.-



FLAMBÉ ENJOYMENT AND TENDER PIECES OF MEAT

½ PORTION MAIN COURSE

**FLAMBÉ PLEASURE** (from 2 persons, served in two courses\*) p. P. 69.-  
 (flambé at the table is not possible for groups of 8 or more)

**CHATEAUBRIAND** | australian Angus beef | flambéed at your table | homemade bearnaise sauce  
 vegetables | dauphine potatoes

**ENTRECÔTE CAFÉ DE PARIS** 53.-  
 argentinian Angus beef | fried | gratinated with Café de Paris sauce | pimientos del padron | French fries

**BEEF FILLET** 60.-  
 fried to your wish | Madeira reduction | nettle | black truffle | creamy alpine cheese noodles

**LAMB CHOPS** 48.-  
 pink roasted | wild garlic lemon crust | grilled green asparagus | truffle hollandaise | potato gratin with Gruyère

**PORCHETTA** (ROLLED PORK BELLY) 39.-  
 filled with wild garlic cream cheese | glazed in the oven | Campari sauce | wild broccoli | creamy Fregola Sarda

**VEAL SCHNITZEL** 48.-  
 breaded | fried in clarified butter | glazed white asparagus | sauce Hollandaise | parsley potatoes

**ZURICH SLICED VEAL** 34.- 42.-  
 pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

**CALF'S LIVER** 30.- 38.-  
 veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

FROM THE WATER TO THE TABLE

½ PORTION MAIN COURSE

**FILLETS OF PERCH** 34.- 44.-  
 deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

**FILLET OF WHITEFISH FROM THE LAKE OF ZURICH** 40.-  
 fried on the skin side | turmeric apple foam | saffron fennel | broad beans | creamy herb risotto

**HALIBUT** 38.-  
 confit in lemon butter | beurre blanc with dijon mustard | coco beans | pear | Lyonnaise fried potatoes

**WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?**

French fries | roesti | boiled herb potatoes | mashed potatoes | dauphine potatoes  
 tagliatelle | risotto | rice | Fregola Sarda or vegetables

second side dish of your choice: + 5.-

# *Tartar-Creations*



## **TARTAR-SYMPHONIE**

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

**CLASSICO | TOSKANA | TENNESSEE | PÉRIGORD | NORDICA | ROSSO**

45.-

<b>TARTAR CLASSIC</b>	36.-
Beef   prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	
<b>ALPINE TARTAR</b>	39.-
beef   mild, medium or spicy   cherry brandy   mustard cream   capers   egg yolk   Belper tuber	
<b>TARTAR TOSCANA</b>	37.-
Beef   Grappa di Brunello   sun dried tomatoes   peppers   rocket salad   parmesan cheese   croutons	
<b>TARTAR PARIS STYLE</b>	39.-
Beef   Armagnac   gratinated with Café de Paris butter   french fries	
<b>TARTAR DANISH STYLE</b>	37.-
Beef   shortly sautéed in butter   served on toast   fresh horseradish	
<b>TARTAR TENNESSEE</b>	47.-
Buffalo   Jack Daniel's Old No. 7   served in beechwood smoke   deep fried onion rings	
<b>TARTAR PÉRIGORD</b>	45.-
Veal   truffle essence   truffle espuma   black truffle slicer   potato pancakes   cress	
<b>TARTAR NORDICA</b>	37.-
Smoked salmon   sour cream   lemon   parsley   chili   green apple   portulac   salmon roe   capers	
<b>FELCHEN-TATAR</b>	40.-
from the lake of Zurich   hand-cut   grape oil   citrus fruits   chive cream   radish   frisée salad	
<b>TUNA TARTAR</b>	45.-
ponzu marinade   spiced pineapple   wakame sea grass   wasabi cream   pickled onions	
<b>TARTAR ROSSO</b> 	28.-
2 types of beetroot   smoked crème fraîche   pine nuts   pea cress   basil sprouts	

## FROM THE CHEESE TROLLEY

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### 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

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### 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.-