

As fresh as the sea! Whole fish, full of flavour.

| Food | starter | main |
|--|---------|-------|
| Fresh Oysters on Ice per piece lemon pumpernickel with butter shallot vinaigrette Fine de Claire No. 2 | 8.00 | |
| Sautéed Octopus green gazpacho saffron mousseline tomato focaccia | 29.00 | |
| Bouillabaisse à la Marseille Saffron fish soup tomato mussels prawns fish selection sauce rouille breadsticks herbs | 24.00 | 36.00 |
| Sea bass Ceviche pickled mustard black sesame bread chip | 19.00 | 33.00 |
| Moules marinières mussels in white wine court-bouillon shallots parsley matchstick potatoes | 19.00 | 38.00 |
| Moules provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes matchstick potatoes | 19.00 | 38.00 |
| Sautéed salmon fillet marinated cucumbers buttermilk-herb broth Venere rice | | 37.00 |

Whole Fish

| | |
|--|-------|
| Sea Bass oven baked or in salt crust (min. 35 minutes) | 49.00 |
| Gilthead Seabream oven baked or in salt crust (min. 35 minutes) | 49.00 |
| Monkfish oven baked | 59.00 |

All our fish dishes are served with a homemade marinade of Kalamata olives, artichokes, cherry tomatoes, spring onions, capers, and herbs – accompanied by white wine risotto and fresh spinach.

Our whole fish are professionally filleted for you.

Our Exclusive Pre-Order Selection

Dover Sole | Red Snapper | Swiss Zander | Turbot | John Dory
Advance order minimum 48 hours in advance

| Our wine recommendation | 10 cl | 75 cl |
|--|-------|-------|
| White wine Ataj, Chardonnay, Piedmont/Italy, 2023 producer: Cascina Castlèt grape: Chardonnay | 9.00 | 53.00 |

| Salad | starter | main course |
|---|----------------|--------------------|
| Fresh market leaf salad vegetables croutons roasted seeds Prosecco house dressing | V 13.00 | 20.00 |
| Mini lettuce salad bacon croutons Caesar Dressing | 15.00 | 26.00 |
| <u>Or choose a homemade dressing with your salad:</u> Prosecco house dressing, herb dressing, balsamico dressing or Caesar Dressing | | |

| Soup | starter |
|--|----------------|
| Green Gazpacho Tamarillo-Mozzarella skewer | 14.00 |

| Small & exquisite delicacies | starter | main course |
|--|------------------------|--------------------|
| Beef steak tatar "Ö" Minced and prepared à la minute brioche toast or matchstick potatoes gratinated with Café de Paris butter upon request | 26.00 +5.00 | 37.00 |
| Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter | 19.00 | 29.00 |

| Homemade Pasta & Vegetarian dishes | | starter | main course |
|--|---|---------|-------------|
| Ravioli al Brasato "Ö" | | 21.00 | 33.00 |
| filled with red wine beef brasato brown butter | | | |
| Tagliatelle al Parmigiano | V | 21.00 | 26.00 |
| Parmesan cream sauce fresh spinach pine nuts | | | |
| Basil Risotto | V | 23.00 | 32.00 |
| sun-dried tomatoes marinated Mozzarella Parmesan | | | |

| Classic dishes | main course |
|--|-------------|
| Beef Entrecôte "Café de Paris" | 53.00 |
| pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter matchstick potatoes | |
| Sliced veal Zurich style | 42.00 |
| creamy champignon sauce crispy rösti potatoes | |
| Sliced veal liver | 37.00 |
| sautéed in butter onions sage crispy rösti potatoes | |
| Veal Cordon-Bleu | 47.00 |
| filled with Sternenberger-cheese farmer's ham matchstick potatoes carrots with chives | |
| <u>Would you like to have a different side dish?</u> | |
| Crispy rösti, matchstick potatoes, Venere rice, risotto or vegetables Second amendment + CHF 5.00 | |

Desserts

| | |
|---|-------|
| Dessert of the day | 5.50 |
| Our team will gladly present the small delicacies | |
| Tarte Tatin | 15.00 |
| caramelized upside-down warm apple tart vanilla ice cream whipped cream | |
| Grand Marnier parfait | 15.00 |
| almond brittle marinated berries whipped cream | |

Homemade ice cream & sorbet

| | | |
|--|----------------|--------------|
| Ice cream | Sorbets | 4.90 / scoop |
| vanilla | lemon-lime | |
| chocolate | blood orange | |
| sour cream | passion fruit | |
| whipped cream | | 1.50 |
| dash of Vodka, Limoncello or Grand Marnier | | 5.00 |

| Cheese | 60g | 100g |
|--|------------|-------------|
| Zurich Cheese Selection | 12.00 | 18.00 |
| Assorted Zurich Cheese Selection | | |
| Grappa grape jelly caramelized hazelnuts shallots confit | | |
| homemade fruit bread | | |

| Sweet wine | 1dl | 3.7dl |
|--|------------|--------------|
| Château Doisy-Védrines, 2020 | 21.50 | 64.00 |
| producer: Château Doisy-Védrines, Sauternes-France | | |
| grape: Sémillon, Muscadelle | | |

| Spirits | Vol.% | 2 cl |
|---|--------------|-------------|
| Grappa | | |
| Grappa la Musa, Amarone, Berta | 40 | 11.00 |
| Grappa Elisi, Berta | 43 | 11.00 |
| Grappa di Barolo, Marolo | 50 | 12.00 |
| Swiss Premium Distillates from URS HECHT | | |
| Swiss Distiller of the Year | | |
| Vieille pear in Barrique | 40 | 14.00 |
| Vieille plums in Barrique | 40 | 14.00 |
| Vieille apricot in Barrique | 40 | 17.00 |

| Liqueur | Vol.% | 4 cl |
|------------------------------------|--------------|-------------|
| Limoncello | 25 | 9.00 |
| Amaretto Disaronno | 28 | 10.00 |
| Baileys Original Irish Cream Likör | 17 | 10.00 |
| Grand Marnier Cordon Rouge Liqueur | 40 | 12.00 |

You can find more spirits and cocktails in our bar menu.