

# Lunch Hits

14<sup>th</sup> to 18<sup>th</sup> July 2025

## **The agony of choice** (included in the menu)

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Choose between a **coconut and corn soup** with fresh spring onions or a small **summer salad** with melon, cucumber, raspberry and a refreshing mint dressing

## **Rustic Specialty** 24.-

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**Mediterranean minced meat patties** | Mediterranean Minced meat patties | thyme | sun-dried tomatoes  
Barolo jus with olives | peperonata vegetables  
creamy parmesan risotto

## **Chef's Favourite** 36.-

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**Two kinds of veal** | pink roasted shoulder fillet and baked sweetbreads | jus refined with orange reduction  
smoked mashed potatoes | baked courgette blossom

## **Petri-Heil** 29.-

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**Grilled pulpo** | juicy grilled squid  
fruity, spicy tomato and mango salsa  
wild herb salad | Fregola sarda | coriander sour cream

## **Meatless** 22.-

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**Hummus bowl** | hummus refined with lemon  
lukewarm pita bread | baked falafel  
chickpea salad | pomegranate seeds | lemon balm

### **Our dessert recommendation:**

**Raspberry mousse** 8.-

in a glass | biscuit crumble





## SEASONAL CREATIONS TO START

STARTER    MAIN COURSE




<b>COLD MELON SOUP</b>	17.-	
refined with Prosecco   marinated shrimps   grilled sugar melon   honey balm   huile de basilic		
<b>ZUCCHETTI CREAM</b> 	15.-	
perfumed with lime and mint leaves   semolina ricotta dumplings   balsamic pearls   cress		
<b>EGGPLANT CROSTINI</b>	17.-	
Maggia bread   topped with eggplant caviar   fried salsiccia   chili oil   basil sprouts		
<b>BURRATA</b> 	23.-	
in a puff pastry tartlet   burrata   braised fig   Amalfi lemon   rocket salad   pistachios		
<b>ANTI-PASTI</b>	25.-	
Prosciutto di Parma   Salame Milano   Mortadella Bologna   Pecorino Romano   Giardiniera		
<b>BEEF FILLET CARPACCIO</b>	26.-	45.-
pickled for 12 hours   chive vinaigrette   tomato jam   pecorino cheese   focaccia		
<b>BEEF TARTAR</b>	24.-	36.-
prepared mild, medium or hot spiced   capers   red onions   egg yolk cream		
<b>VITELLO TONNATO NUOVO</b>	23.-	40.-
tuna tartar   veal shoulder slices   creamy tuna sauce   onions   capers   chip		
<b>GREEN SALAD OR MIXED SALAD</b> 	14.-	23.-
roasted seeds   crunchy bread croutons		
<b>TUSCAN BREAD SALAD</b>		27.-
sourdough bread   3 cherry tomatoes   burrata   basil pesto   lettuce   chicken breast		

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

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

## MEATLESS DELICACIES

STARTER    MAIN COURSE

<b>RAVIOLI ROYAL</b> 	20.-	36.-
homemade truffle ravioli   creamy Champagne sauce   arugula		
<b>PORCINI MUSHROOM ARANCINI</b> 	17.-	26.-
deep-fried, stuffed risotto balls   Mediterranean vegetable ragout   Parmesan sauce   rocket salad		
<b>TAGLIATELLE FATTE IN CASA</b> 	22.-	32.-
homemade tagliatelle, cooked al dente   pesto genovese   burrata   port wine figs   pine nuts		



## FLAMBÉ ENJOYMENT AND TENDER PIECES OF MEAT

½ PORTION MAIN COURSE

**FLAMBÉ PLEASURE** (from 2 persons, served in one courses\*)  
(flambé at the table is not possible for groups of 8 or more)

p. P. 60.-

**TAGLIATA DI MANZO** (220g) | tender Argentine Entrecôte | roasted in one piece according to your wishes  
flambéed and carved at your table | extra virgin olive oil | balsamic vinegar | Parmigiano Reggiano  
Fleur de Sel | rocket salad | rosemary roast potatoes

<b>VITELLO AL LIMONE</b>	45.-
veal escalope   roasted pink   limoncello butter sauce   young spinach leaves   tagliatelle fatte in casa	
<b>SALSICCIA</b>	34.-
fried salsiccia   mixed with rigatoni   creamy fennel and parmesan sauce   orange reduction   chilli oil	
<b>PORCHETTA</b> (ROLLED PORK BELLY)	39.-
filled with apricots & cream cheese   glazed in the oven   Campari sauce   wild broccoli   Fregola Sarda	
<b>OSSOBUCCO</b>	45.-
braised veal shank   braised in chianti sauce   gremolata   risotto milanese   wild herb salad	
<b>ENTRECÔTE CAFÉ DE PARIS</b>	53.-
argentinian Angus beef   fried   gratinated with Café de Paris sauce   pimientos del padron   Zuri fries	
<b>ZURICH SLICED VEAL</b>	34.- 42.-
pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	
<b>CALF'S LIVER</b>	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

<b>FILLETS OF PERCH FROM LAKE ZURICH</b>	34.- 44.-
deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	
<b>FRITTO MISTO</b>	36.-
red mullet   calamari   prawns   sardines   crispy deep-fried   aioli with orange and saffron   Zuri fries	
<b>SEA BASS FILLET</b>	39.-
crispy fried   pepperonata sauce   grilled romaine lettuce   creamy walnut polenta	

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

Zuri fries | roestiv boiled herb potatoes | mashed potatoes | walnut polenta | tagliatelle  
risotto Milanese | rice | Fregola Sarda or vegetables

second side dish of your choice + 5.-

# Tartar-Festival

## 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 | ORIENT**

45.-



### TARTAR CLASSIC

36.-

Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

### ALPINE TARTAR

39.-

Beef | mild, medium or spicy | cherry brandy | mustard cream | capers | egg yolk | Belper tuber

### TARTAR TOSCANA

37.-

Beef | Grappa di Brunello | sun dried tomatoes | peppers | rocket salad | parmesan cheese | croutons

### TARTAR PARIS STYLE

39.-

Beef | Armagnac | gratinated with Café de Paris butter | french fries

### TARTAR DANISH STYLE

37.-

Beef | shortly sautéed in butter | served on toast | fresh horseradish

### TARTAR TENNESSEE

47.-

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

### TARTAR PÉRIGORD

48.-

Veal | truffle essence | black truffle slicer | quail egg | balsamic cherries

### TARTAR TONNATO NUOVO

42.-

Tuna tartar | veal shoulder slices | creamy tuna sauce | onions | capers | chip

### TUNA TARTAR

45.-

ponzu marinade | spiced pineapple | wakame sea grass | wasabi cream | pickled onions

### TARTAR NORDICA

36.-

Smoked salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

### TARTAR ORIENT

30.-

Chickpeas | spicy muhammara sauce | deep-fried falafel | mint salad | walnut oil

### TARTAR AS IT WAS IN THE PAST- FRESH AT THE TABLE (from 2 persons)

per person 48.-

Beef | individually seasoned and prepared at your table | flambéed with a dash of cognac

## ALPINE CHEESE

<b>SWISS CHEESE</b> 100g (from cheese store Amstad)	5 varieties	22.-
All 5 cheese rarities come from Switzerland and delight every cheese lover «Sennenfladen», «Neuburger nut cheese» «Mont-Vally», «l'Etivaz», «Blue Jersey» served with fig mustard, pear bread, walnuts and grapes		

## PURE SEDUCTION

<b>WHITE COFFEE MOUSSE</b> (House specialty!)	17.-
Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistachio ice cream	
<b>TIRAMISU NUOVO</b>	16.-
Tiramisu as a mascarpone tart   with ladyfingers, dipped in coffee   chocolate coating   strawberries	
<b>PANNA COTTA</b>	15.-
refined with tonka bean   served with raspberry ragout   pistachio crumble   lemon balm	
<b>VANILLA SLICE</b>	16.-
Madagascar vanilla mousse   on chocolate cookie   Swiss cherries   chocolate shavings	
<b>CRUMBLE CAKE</b>	14.-
with apricots   grandmother's recipe   served lukewarm   vanilla ice cream   cream	

## COLD TEMPTATIONS

	small Coupe	large Coupe
<b>AMARENA</b>	13.-	18.-
yoghurt ice cream   cherry sorbet   sour cherries   chocolate shavings   cream		
<b>ROMANOFF</b>	13.-	18.-
garden-fresh strawberries   vanilla ice cream   strawberry ice cream   strawberry coulis   cream		
<b>BROWNIES</b>	13.-	18.-
chocolate ice cream   vanilla ice cream   chocolate sauce   brownies   cream		
<b>HOT-BERRY</b>	13.-	18.-
vanilla ice cream   strawberry ice cream   hot wild berry ragout   cream		
<b>DENMARK</b>	12.-	17.-
vanilla ice cream   hot chocolate sauce   cream		
<b>ICED CAFÉ</b>	12.-	17.-
espresso ice cream   chilled arabica coffee   coffee beans   cream		
<b>CASSIS-VIEILLE PRUNE</b>	15.-	20.-
fruity blackcurrant sorbet   shot of delicate Vieille Prune		
<b>LIMONEN-VODKA</b>	15.-	20.-
refreshing lime sorbet   shot of Absolut vodka		

<b>ICE CREAM SELECTIONS:</b>		
vanilla, chocolate, strawberry, pistachios, espresso, hazelnut, yoghurt, lime, cherry or cassis sorbet	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havana Rum	2 cl	+5.-