



differente
RESTAURANT
Lunch Menu
28. - 01. November 2024



Weekly Hits

Choose between a Carrot and ginger soup or a pepperoni and tomato salad with Manchego and oregano dressing

TRENDY MEAL 27.-
Sliced venison | briefly roasted | on a wild mushroom and cranberry sauce | braised juniper quince | roasted hazelnut potato noodles

RUSTIC SPECIALTY 24.-
Beef bird | classic in a strong red wine sauce | braised in the oven | parsley carrots | creamy mashed potatoes

CHEF'S FAVOURITE 36.-
Lamb shoulder | tender glazed in the oven | racy salsa verde | oriental lentil dal | roasted sweet potato steak | tahina yoghurt


PETRI HEIL 29.-
Prawn curry | in a red curry sauce with green pepper | caramelized shallots | cashew nuts | desiccated coconut | cardamom-scented rice

MEATLESS 22.-
Beetroot risotto | classically prepared with white wine | pickled physalis | pine nuts | parmesan foam | marinated rocket salad

Starters

	Starters	Main Course
BOLETUS CREAM Armagnac herbs wild duck tartar shallot confit black walnut thyme oil	19.-	
LAMB'S LETTUCE fried chantarelles egg bacon croutons raspberry dressing	18.-	32.-
SALMON TRIO as sashimi, tartare and praline Granny Smith jelly cabbage & wasabisalad pickled ginger	24.-	

Homemade classics

	½ Portion	Main Course
DEER FILLET in bacon fried in rosemary butter Zweigelt-black currant reduction savoy cabbage and pear duet spaetzli		46.-
ENTRECÔTE «CAFÉ DE PARIS» (200 g) argentinian Angus beef fried "Café de Paris"-sauce gratinated pimientos French fries	30.-	38.-
ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	34.-	42.-
CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	30.-	38.-
HALIBUT MEDALLION poached in Riesling white Martini sauce fried giant prawn truffled savoy cabbage dill tagliatelle		42.-
RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula	20.-	36.-

Tartar specialties

	Starters	Main Course
TARTAR CLASSIC Beef prepared mild, medium or hot spiced capers red onions egg yolk cream		35.-
TARTAR TOSCANA Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons		37.-
TARTAR PARIS STYLE Beef Armagnac gratinated with Café de Paris butter french fries		39.-
TARTAR GRISON Venison pickled tartare potato pancakes parsnip espuma sweet pumpkin seeds cress		39.-

SWISS CHEESE

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.-
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PURE SEDUCTION

WHITE COFFEE MOUSSE (speciality of our house!) Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	17.-
VERMICELLES cookie base vanilla mousse marinated vermicelles mini meringue sour cherries berries cream	16.-
APPLE CRUMBLE grandmother's original recipe served lukewarm vanilla ice cream cream	15.-
CRÈME BRÛLÉE prepared with pumpkin seeds Vieille-Prune marinated wild berries hazelnut ice cream sorrel	17.-
BANOFFEE TARTLETS crispy base banana tartare Dulce de Leche cream cinnamon topping chocolate shavings cream	16.-

COLD TEMPTATIONS

	small Coupe	large Coupe
NESSELRODE vermicelles meringue vanilla ice cream glazed chestnuts cream	13.-	18.-
BROWNIES chocolate and vanilla ice cream hot chocolate sauce brownies 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.-
BANANA-SPLIT vanilla ice cream bananas hot chocolate sauce almonds 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 SELECTIONS

vanilla, chocolate, strawberry, espresso, hazelnut, rum, lime or blackcurrant sorbet with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	1 scoop 2 cl	5.- +5.-
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