


TAKE-AWAY MENU

HOUSE CLASSICS (MO TO FR+SU 11.30 TO 21.30, SA 17.00 TO 21.30)

ZURICH SLICED VEAL	33.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
CALF'S LIVER	29.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	
FILLETS OF PERCH	33.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
SALAD «FRANÇOIS»	20.-
colorful seasonal salad warm chicken breast slices fried bacon tomatoes egg	
RAVIOLI ROYAL 	27.-
homemade truffle ravioli creamy Champagne sauce arugula	
AVOCADO RISOTTO 	23.-
acquerello rice cooked with white wine house-dried datterini tomatoes creamy burrata	

CHOPPED WITH LOVE, SERVED MILD, MEDIUM OR SPICY

TARTAR CLASSIC	27.-
Beef prepared mild, medium or hot spiced capers onions egg yolk cream	
TARTAR TOSCANA	28.-
Beef Grappa prepared classical braised bell peppers arugula pecorino foam	
TARTAR ASIATIKA	30.-
Tuna fruity-spicy sauce avocado mango chili gel sesame	
TARTAR NORWAY	28.-
salmon Pommery mustard avocado sea trout roe wild herbs	
TARTAR PURPUR 	21.-
Charcoal-grilled eggplant Muhammara marinade chickpea duet mint	

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56