

Lunch Hits

7th to 11th July 2025

The agony of choice (included in the menu)

Choose between a **carrot velouté** or a small
Greek salad with feta and oregano dressing

Rustic Specialty 24.-

Turkey escalope | breaded and fried golden-brown
potato and cucumber salad | cranberries | lemon

Chef's Favourite 36.-

Lamb loin | roasted pink | coated in herbs
Port wine reduction with thyme | corn puree with scamorza
glazed peas | sweet potato cubes

Petri-Heil 29.-

Sea bream | crispy fried on the skin | saffron foam
pickled fennel | white wine risotto

Meatless 22.-

Gnocchi al limone | polenta gnocchi refined with
parmesan | limoncello sauce
marinated figs | pickled amalfi lemon

Our dessert recommendation:

Cherry Cake 8.-

cherry cake
refined with vanilla | cream





SEASONAL CREATIONS TO START

STARTER MAIN COURSE




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

| | | |
|--|------|------|
| RAVIOLI ROYAL  | 20.- | 36.- |
| homemade truffle ravioli creamy Champagne sauce arugula | | |
| PORCINI MUSHROOM ARANCINI  | 17.- | 26.- |
| deep-fried, stuffed risotto balls Mediterranean vegetable ragout Parmesan sauce rocket salad | | |
| TAGLIATELLE FATTE IN CASA  | 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*)

p. P. 60.-

(flambé at the table is not possible for groups of 8 or more)

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

VITELLO AL LIMONE

45.-

veal escalope | roasted pink | limoncello butter sauce | young spinach leaves | tagliatelle fatte in casa

SALSICCIA

34.-

fried salsiccia | mixed with rigatoni | creamy fennel and parmesan sauce | orange reduction | chilli oil

PORCHETTA (ROLLED PORK BELLY)

39.-

filled with apricots & cream cheese | glazed in the oven | Campari sauce | wild broccoli | Fregola Sarda

OSSOBUCCO

45.-

braised veal shank | braised in chianti sauce | gremolata | risotto milanese | wild herb salad

ENTRECÔTE CAFÉ DE PARIS

53.-

argentinian Angus beef | fried | gratinated with Café de Paris sauce | pimientos del padron | Zuri fries

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 FROM LAKE ZURICH

34.-

44.-

deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

FRITTO MISTO

36.-

red mullet | calamari | prawns | sardines | crispy deep-fried | aioli with orange and saffron | Zuri fries

SEA BASS FILLET

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

| | | |
|---|-------------|------|
| SWISS CHEESE 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

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

COLD TEMPTATIONS

| | small Coupe | large Coupe |
|--|-------------|-------------|
| AMARENA | 13.- | 18.- |
| yoghurt ice cream cherry sorbet sour cherries chocolate shavings cream | | |
| 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 | | |
| LIMONEN-VODKA | 15.- | 20.- |
| refreshing lime sorbet shot of Absolut vodka | | |

ICE CREAM SELECTIONS:

| | | |
|--|---------|------|
| 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.- |