differente
RESTAURANT

Lunch Hits

14th to 18th September 2026

The agony of choice (included in the menu)

Choose between a **creamy zucchini soup** with basil, sour cream, and croutons or a **arugula and nectarine salad** with toasted walnuts and Parmesan, dressed with a honey-balsamic vinaigrette

Rustic Specialty 24.-

Pork neck steak | breaded | baked until golden brown
rich red wine sauce
glazed cauliflower with pesto crumbs
creamy Fregola Sarda

Chef's Favourite 38.-

Lamb Loin | herb-crusted | grilled to medium-rare
homemade chimichurri sauce | assorted roasted vegetables
pea purée | crispy baked potatoes

Petri-Heil 29.-

Red snapper fillet | pan-seared skin-side down
served with a garden herb foam sauce
creamy lemon-white wine risotto | mixed greens

Meatless 22.-

Tagliatelle with mushrooms
tagliatelle cooked al dente | young spinach leaves
savory wild mushroom cream sauce | shaved Parmesan
garden herbs

Venison Special 46.-

Venison Cutlets
seared until pink | cognac, chanterelle, and cream sauce
apple-red cabbage | chestnuts | port wine figs
homemade spätzli

Dessert 8.-

Lemon panna cotta
homemade cream pudding | fresh berries with
whipped cream | mint

vegetarian dish / information on allergies or origin of the individual dishes, please contact our staff..

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CHEF'S SELECTION

ALPINE TARTAR
venison marinated in wild herbs | served in a bone marrow
black garlic cream | port wine shallots

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PIKEPERCH FILLET
confit in nut butter | beetroot beurre blanc
honey glazed carrots | radish | creamy pumpkin risotto

*****

MULLED WINE SORBET
port wine figs | oxalis
refined with Amaretto

*****

DEER & RABBIT
grilled deer fillet | baked rabbit praline
marbled game jus | beetroot duet | mashed potatoes

*****

PUMPKIN TARTLET
oven-fresh shortcrust pastry | lpumpkin cream
crunchy chestnut crumble
homemade speculoos ice cream

5-course menu
CHF 99.-

Wine Recommendation

	1dl	7.5dl
White wine		
Grand Ardèche IGP, 2023 Producer: Louis Latour, Ardèche-France Grape variety: Chardonnay	10.00	60.-
Red wine		
Meisterwerk, 2024 Producer: Markus IRO Winery, Burgenland Austria Grape variety: Cabernet Franc, Merlot, Zweigel	13.50	79.-

for information about allergens and the origin of individual dishes, please ask our staff
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GET IN THE MOOD FOR AUTUMN DELIGHTS

	STARTER	MAIN COURSE
PORCINI CREAM SOUP infused with fine cognac | wild mushroom tartar | homemade truffle ravioli | sorrel	17.-	
DEER PÂTÉ with duck liver | chestnut | smoky juniper cream | fig mustard | wild herbs	24.-	
TRUFFLE BRIE baked in phyllo dough | with honey notes | small herb salad | cranberry dressing	21.-	
LAMB'S LETTUCE with sautéed mushrooms | chopped egg | crispy bacon | croutons | juniper-pumpkin dressing	19.-	32.-
LEAF OR MIXED SALAD roasted seeds | crispy bread croutons	14.-	23.-
TONNO-TONNATO pink tuna tataki | creamy tuna sauce | shallot gel | crispy capers | pumpernickel chips	25.-	42.-
ALPINE TARTAR venison marinated with herbs | served in a bone marrow | black garlic cream | port wine shallots	26.-	39.-
SALAD FRANÇOIS colorful seasonal salads | lukewarm chicken breast slices | fried bacon | tomatoes | egg		27.-

CHOOSE A HOMEMADE DRESSING WITH YOUR SALADS:
Tuscany dressing | creamy herb dressing | juniper-pumpkin dressing | cranberry dressing
aceto di modena and extra virgin olive oil

MEATLESS DELICACIES

	STARTER	MAIN COURSE
AUTUM PLATTER autumn vegetables | apple-red cabbage | sautéed wild mushrooms | spaetzle | saffron apple | fig		30.-
RAVIOLI ROYAL house specialty | truffle ravioli | white wine cream sauce | arugula | shavings of black truffle	20.-	36.-
SWEET POTATO GNOCCHI tossed in brown sage butter | glazed chicory | roasted brussels sprouts | pear gel | wood sorrel	17.-	27.-

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WILD ALPINE DELIGHTS & CLASSICS

MAIN COURSE

FLAMBÉ PLEASURE (for 2 or more people, served in two courses) p. P. 69.-*
(For groups larger than 8 people, flambéing at the table is unfortunately not possible.)
SADDLE OF VENISON | roasted whole in the oven until medium-rare | flambéed at your table | homemade game cream sauce
apple-red cabbage | brussel sprouts | wild mushrooms | chestnuts | saffron apple | cranberries | port wine figs | spaetzli

VENISON SCHNITZEL 46.-
pink roasted | Cognac and chanterelle cream sauce | apple-red cabbage | chestnuts | Port wine figs | spaetzli

DEER & RABBIT 44.-
grilled deer fillet | baked rabbit praline | marbled game gravy | beetroot duet | mashed potatoes

PAPPARDELLE WITH WILD BOAR 36.-
tender wild boar ragout | tomato and mushroom sauce | pappardelle | shavings of parmesan

BEEF FILET "ROSSINI" (150 g) 60.-
from the charcoal grill | duck liver | truffled port wine sauce | creamy spinach | mushrooms | pommes dauphine

ENTRECÔTE «CAFÉ DE PARIS» (200 g) 55.-
argentine Angus beef | fried | gratinated with Café de Paris sauce | pimientos | Zuri fries

ZURICH SLICED VEAL 34.- 44.-
sautéed 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

MAIN COURSE

FILLETS OF PERCH 34.- 44.-
deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

PIKEPERCH FILLET 39.-
glazed in nut butter | beetroot beurre blanc | honey-glazed carrots | radish | creamy pumpkin risotto

WOULD YOU LIKE A DIFFERENT SIDE DISH WITH YOUR MAIN COURSE?
Zurich fries | roesti | boiled herb potatoes | mashed potatoes | homemade spaetzli | pommes dauphine | sweet potato gnocchi
pappardelle | white wine risotto | seasonal vegetables second side dish of your choice: + 7.-

vegetarian dish | vegan dish For information on allergies or origin of the individual dishes, please contact our staff
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Tartar-Variations

TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

CLASSIC | TOSCANA | HIGHLAND | PÉRIGORD | NORWAY | PURPUR

45.-

RECOMMENDATION

TARTAR CLASSIC 25.- 36.-
beef | prepared mild, medium or hot spiced | capers | onions | egg yolk cream

TARTAR TOSCANA 26.- 37.-
beef | Grappa | braised bell peppers | arugula | grated Parmesan

TARTAR PARIS STYLE 40.-
beef | with Armagnac | gratinated with Café de Paris butter | Zuri fries

TARTAR DANISH WAY 38.-
beef | sautéed in butter | served on buttered toast | grated horseradish | mustard caviar | pickles

TARTAR «AT THE TABLE» 50.-
beef filet | carefully selected ingredients for your custom-made steak tartare | prepared right in front of you

TATAR PÉRIGORD 45.-
veal | Mediterranean marinade | truffle paste | mustard ice cream | herb crumble | truffle

TARTAR ALPINE 39.-
venison marinated with herbs | served in a bone marrow | black garlic cream | port wine shallots

TATAR HIGHLAND 50.-
buffalo | with Scotch | potato hash brown | pear gel | mustard caviar | served in applewood smoke

TARTAR NORWAY 38.-
salmon | Pommery mustard | avocado | sea trout roe | wild herbs

TARTAR PURPUR 22.- 28.-
grilled eggplant | Muhammara marinade | chickpea duet | mint

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HOMEMADE SWEET TREATS

WHITE COFFEE MOUSSE (house specialty!) 16.-
Felchlin chocolate | flavoured with Arabica coffee | orange filets | toasted pistachios

PUMPKIN TARTLETS 15.-
shortcrust pastry | pumpkin cream | crispy chestnut crumble | homemade speculoos ice cream

PLUM TIRAMISU 14.-
sponge fingers with coffee flavors | mascarpone cream with plums | scented with vieille prune

VERMICELLE 15.-
chestnut purée with cherry brandy | crispy mini meringues | sour cherries | berries | whipped cream

CRÈME BRÛLÉE 16.-
flavored with amaretto | apple gel | cane sugar crumble | homemade cinnamon ice cream

SWISS CHEESE (100 g) 4 varieties 19.-
All 4 cheese rarities come from Switzerland and delight every cheese lover
«Brie de Luxe», «Zurcher Oberländer- semi-hard cheese», «mild Greyerzer» and «Tremola-Gottardo». On request, we also serve Geissli fresh goat cheese served with fig mustard, fruit bread, walnuts and grapes.

ICE CREAM CREATIONS

	small coupe	large coupe
NESSELRODE vermicelle | meringues | vanilla ice cream | glazed chestnuts | whipped cream	13.-	18.-
CHERRY cherry-marzipan ice cream | vanilla ice cream | pickled cherries | cherry brandy | whipped cream	13.-	18.-
BROWNIES chocolate ice cream | vanilla ice cream | chocolate sauce | brownies | whipped cream	13.-	18.-
HOT-BERRY vanilla ice cream | strawberry ice cream | hot wild berry ragout | whipped cream	13.-	18.-
DENMARK vanilla ice cream | hot chocolate sauce | whipped cream	12.-	17.-
ICE-CAFÉ espresso ice cream | chilled Arabica coffee | whipped cream	12.-	17.-
CASSIS-VIEILLE PRUNE blackcurrant sorbet | shot of Vieille Prune	15.-	20.-
LIME VODKA lime sorbet | shot of Absolut vodka	15.-	20.-

OUR ICE CREAM FLAVORS:

vanilla | chocolate | strawberry | cherry-marzipan | pistachio | espresso | hazelnut | rum lime or blackcurrant sorbet	1 scoop	5.-
with whipped cream		+ 2.-
with vieille prune | kirsch | williams | vodka | cointreau | havana rum	2 cl	+ 5.-

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