

Gourmet creations of our chef Keven Mattle

Food	starter	main
Tomato salad with buffalo mozzarella  basil sorbet balsamic dressing arugula pesto	18.00	26.00
Vitello Tonnato tenderly cooked silverside tuna sauce fried capers pickled onions arugula optional with roasted potatoes	26.00	39.00 + 5.00
Beef Carpaccio arugula parmesan lemon Maldon salt	26.00	39.00
Roast beef Tartare sauce mixed salad matchstick potatoes	26.00	39.00
Sesame-crusted tuna tataki asian glass noodle salad green papaya chilli tomatoes coriander cashew nuts	21.00	32.00

Our wine recommendation	10 cl	75 cl
White wine Rivaner AOC Zurich Zurich, Switzerland, 2023 producer: Mathias Bechtel grape: Riesling-Silvaner	9.50	55.00
Rosé wine Morges Domaine du Rionzi, Vaud/Switzerland, 2025 Producer: Delarageaz Family Grape variety: Gamay	8.00	46.00
Red wine "1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2023 producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot The wine is dedicated to the 100th anniversary of Wüger Gastronomy	8.50	52.00

Salad	starter	main course
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Fresh market leaf salad vegetables croutons roasted seeds Prosecco house dressing	13.00	20.00
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Lamb's lettuce egg bacon croutons Prosecco house dressing	16.00	27.00
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Or choose a homemade dressing with your salad:
 Prosecco house dressing, herb dressing, balsamico dressing

Soup	starter
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Saffron cream soup rabbit tortelloni pistachios	15.00
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Small & exquisite delicacies	starter	main course
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Beef steak tatar "Ö" * Minced and prepared à la minute brioche toast or matchstick potatoes gratinated with Café de Paris butter upon request	26.00	37.00
	+5.00	

Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter	19.00	29.00
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Sea bass ceviche * pickled mustard black sesame bread chip	19.00	33.00
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*We are happy to serve our main courses as sharing plates.
 In this case, we will charge for two starters.

Pasta, vegetarian & vegan dishes	starter	main course
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Ravioli al Brasato "Ö" filled with red wine beef brasato brown butter	21.00	33.00
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Homemade tagliolini truffle cream sauce black truffle	21.00	32.00
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Porcini mushroom risotto warm truffle flavoured Parmesan cake	32.00	37.00
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Fried cauliflower "steak" cashew purée tahini sauce pomegranate seeds quinoa arugula		30.00
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Fish & Mussels	starter	main course
Sautéed salmon fillet potato straws Pernod herb sauce leeks		37.00
Moules marinières mussels in white wine court-bouillon shallots parsley matchstick potatoes	19.00	38.00
Moules provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes matchstick potatoes	19.00	38.00

Classic dishes	main course
Beef Entrecôte "Café de Paris" pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter matchstick potatoes	55.00
Sliced veal Zurich style creamy champignon sauce crispy rösti potatoes	44.00
Sliced veal liver sautéed in butter onions sage crispy rösti potatoes	38.00
Veal Cordon-Bleu filled with raclette cheese farmer's ham french fries carrots with chives	47.00
<u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, french fries, white wine risotto or vegetables Second amendment + CHF 5.00	

Desserts

Dessert of the day 5.50

Our team will gladly present the small delicacies

Tarte Tatin 15.00

caramelized upside-down warm apple tart | vanilla ice cream | whipped cream

Crème brûlée 12.00

caramelized with cane sugar | berry garnish

Homemade ice cream & sorbet

Ice cream **Sorbets** 4.90 / scoop

vanilla

chocolate

sour cream

lemon-lime

blood orange

passion fruit

whipped cream 1.50

dash of Vodka, Limoncello or Grand Marnier 5.00

Cheese	60g	100g
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Zurich Cheese Selection	12.00	18.00
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Assorted Zurich Cheese Selection

Grappa grape jelly | caramelized hazelnuts | shallots confit

homemade fruit bread

Sweet wine	1dl	3.7dl
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Château Doisy-Védrines, 2020	21.50	64.00
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producer: Château Doisy-Védrines, Sauternes-France

grape: Sémillon, Muscadelle

Spirits	Vol.%	2 cl
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Grappa

Grappa la Musa, Amarone, Berta	40	11.00
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Grappa Elisi, Berta	43	11.00
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Grappa di Barolo, Marolo	50	12.00
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Swiss Premium Distillates from URS HECHT

Swiss Distiller of the Year

Vieille pear in Barrique	40	14.00
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Vieille apricot in Barrique	40	17.00
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Liqueur	Vol.%	4 cl
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Limoncello	25	9.00
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Amaretto Disaronno	28	10.00
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Baileys Original Irish Cream Likör	17	10.00
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Grand Marnier Cordon Rouge Liqueur	40	12.00
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You can find more spirits and cocktails in our bar menu.