



EXTRAORDINARY STARTERS

	STARTER	MAIN COURSE
ASPARAGUS CREAM SOUP white Donau asparagus Bourbon vanilla crayfish asparagus tips	18.-	
CREAMY PEA SOUP  refined with mint smokey bell pepper chutney brown butter vegetable Dim-Sum	16.-	
PULPO «ANDALUSIA» served lukewarm ajoblanco cream braised eggplant red pepperoni almond jalapeño	22.-	
BLACK-TIGER «BOWL» shrimps togarashi & french dressing baby lettuce Thai mango green asparagus	20.-	36.-
ANGUS CARPACCIO thin beef rump indian mayonnaise vegetable pickles parmesan rocket salad	19.-	35.-




REFRESHING AND SEASONAL STARTERS

	STARTER	MAIN COURSE
BURRATA «DI ANDRIA»  buffalo mozzarella vanilla and tomato salad lemon balm rhubarb green pepper	20.-	
GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons	14.-	22.-
SALAD «FRANÇOIS» seasonal salads lukewarm chicken breast strips fried bacon slices tomatoes egg		27.-

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

tuscany dressing | creamy herb dressing | balsamic dressing | dijon mustard dressing
balsamic vinegar | extra virgin olive oil

MEATLESS DELICACIES

	STARTER	MAIN COURSE
RAVIOLI-ROYAL  homemade truffle ravioli creamy Champagne sauce rocket salad	20.-	36.-
WHITE DONAU ASPARAGUS  roasted hazelnut cream mustard seeds sauteed morrel apricots young fried potatoes	27.-	39.-
BELGIAN CHICORY  with orange saffron stock white bean cream korean kimchi dark carrot jus vadouvan crumble		28.-

TENDER AND NOBLE PIECES OF MEAT

MAIN COURSE

ENTRECÔTE «CAFÉ DE PARIS» ^(200 g) argentinian Angus beef fried "Café de Paris"-sauce gratinated young leaf spinach French fries	53.-
LAMB DUETT fried rack & glazed neck wild garlic jus morrel wild asparagus peas brown onion cream	48.-
BREWER'S GRAIN PORK CUTLET ^(250 g) grilled bone marrow beurre blanc spinach artichoke japanese plums	39.-
VEAL ESCALOPE «VIENNESE STYLE» breaded baked in butter fried potatoes with oregano creamy cucumber dill salad cranberries lemon	46.-
ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	42.-
CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	37.-

FISHERMAN FRITZ FISHES FRESH FISH

MAIN COURSE

FILETS OF PERCH FROM LAKE ZURICH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	42.-
YELLOWFIN TUNA briefly grilled white tomato dashi Borlotti bean cream glazed Pak-Choi roasted sesame miso	44.-
PIKE PERCH FILET oriental spices fried safron foam asparagus cassoulet carrot hummus	39.-

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | potao croquettes | carrot hummus | ravioli with basil pesto
tagliatelle | rice or vegetables

second side dish

+ 5.-.

TARTAR-CREATIONS CHOPPED WITH LOVE

TARTAR SYMPHONY

(6 different tartar variations arranged on one plate)

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

CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | VEGAN

42.-

*Our
recommendation*

THE CHOICE

Main Course

TARTAR CLASSIC

Beef | prepared mild, medium or hot spiced | capers | onions | egg

35.-

TARTAR PARIS STYLE

Beef | Armagnac | gratinated with Café de Paris butter | french fries

38.-

TARTAR TOSCANA

Beef | Grappa di Brunello | sun dried tomatoes | rocket salad | parmesan cheese

37.-

TARTAR DANISH STYLE

Beef | shortly sautéed in butter | served on toast | fresh horseradish

37.-

TARTAR PÉRIGORD

Veal | truffle essence | port wine fig | wild herb salad | walnut pesto

43.-

TARTAR VALAIS

Veal | perfumed with apricotine | burrata espuma | pea pesto | sweet & sour apricots

38.-

TARTAR TENNESSEE

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

46.-

TARTAR JIMMY

Yellowfin tuna | indian marinated | sesame ice cream | cucumber relish | mango | granola

42.-

TARTAR NORDICA

Smoked Salmon | sour cream | lemon | dill | chili | green apple | portulac | salmon roe | capers

37.-

TARTAR VEGAN

aubergine | courgettes | tomatoes | okra | deep fried chick peas balls | basil sprouts

30.-