

Salad	starter	main course
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Fresh market leaf salad vegetables croutons roasted seeds Prosecco house dressing	 Vegetarian	13.00 20.00
Lettuce hearts radish vinaigrette croutons chives	 Vegetarian	13.00 20.00

Or choose a homemade dressing with your salad:

Prosecco house dressing, herb dressing, balsamico dressing, radish vinaigrette

Soup	starter
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Gazpacho Andaluz focaccia tomatoes cucumbers onions	 Vegetarian	14.00
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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 +5.00	37.00
Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter	19.00	29.00
Sea bass ceviche * pickled mustard black sesame bread chip	19.00	33.00

*We are happy to serve our main courses as sharing plates.
In this case, we will charge for two starters.

Vegetarian & vegan dishes	starter	main course
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Homemade spring rolls shiitake mushrooms sweet chili sauce onsen egg jasmine rice	 Vegetarian	34.00
Fried cauliflower "steak" cashew purée tahini sauce pomegranate seeds quinoa arugula	 Vegan	30.00

Fish & Mussels	starter	main course
Sautéed salmon fillet honey-soy glaze coconut rice with lime vegetable-papaya salad		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, jasmine rice 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.