

Salad		starter	main course
Fresh market leaf salad	V	13.00	20.00
vegetables croutons roasted seeds Prosecco house dressing			
Mini lettuce salad		15.00	26.00
picked radishes onion sprouts walnut dressing			
<u>Or choose a homemade dressing with your salad:</u>			
Prosecco house dressing, herb dressing, balsamico dressing or Caesar Dressing			

Soup	starter
Green Gazpacho	14.00
Tamarillo-Mozzarella skewer	

Small & exquisite delicacies	starter	main course
Beef steak tatar "Ö"	26.00	37.00
Minced and prepared à la minute		
brioche toast or matchstick potatoes		
gratinated with Café de Paris butter upon request	+5.00	
Escargots 6 pieces / 12 pieces	19.00	29.00
Burgundy snails in the caquelon pot		
homemade garlic-parsley butter		
Sea bass Ceviche	19.00	33.00
pickled mustard black sesame bread chip		

Homemade Pasta & Vegetarian dishes	starter	main course
Ravioli al Brasato "Ö"	21.00	33.00
filled with red wine beef brasato brown butter		
Tagliatelle al Parmigiano	V	21.00
Parmesan cream sauce fresh spinach pine nuts		
Basil Risotto	V	23.00
sun-dried tomatoes marinated Mozzarella Parmesan		

Fish & Mussels		starter	main course
Sautéed salmon fillet			37.00
marinated cucumbers buttermilk-herb broth Venere rice			
Moules marinières		19.00	38.00
mussels in white wine court-bouillon shallots parsley matchstick potatoes			
Moules provençale		19.00	38.00
mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes matchstick potatoes			
Classic dishes		main course	
Beef Entrecôte "Café de Paris"			53.00
pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter matchstick potatoes			
Sliced veal Zurich style			42.00
creamy champignon sauce crispy rösti potatoes			
Sliced veal liver			37.00
sautéed in butter onions sage crispy rösti potatoes			
Veal Cordon-Bleu			47.00
filled with Sternenberger-cheese farmer's ham matchstick potatoes carrots with chives			
<u>Would you like to have a different side dish?</u>			
Crispy rösti, matchstick potatoes, Venere rice, 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

Grand Marnier parfait 15.00

almond brittle | marinated berries | whipped cream

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

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 20.50 62.00

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

Grappa Elisi, Berta 43 11.00

Grappa di Barolo, Marolo 50 12.00

Swiss Premium Distillates from URS HECHT

Swiss Distiller of the Year

Vieille pear in Barrique 40 14.00

Vieille plums in Barrique 40 14.00

Vieille apricot in Barrique 40 16.00

Liqueur	Vol.%	4 cl
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Limoncello 25 8.00

Amaretto Disaronno 28 9.00

Baileys Original Irish Cream Likör 17 8.50

Grand Marnier Cordon Rouge Liqueur 40 12.00

You can find more spirits and cocktails in our bar menu.