differente
RESTAURANT

Lunch Hits

31st Augus to 4th September 2026

The agony of choice (included in the menu)

Choose between a creamy **mushroom soup** with
fried bacon croutons and herb oil or
a **red cabbage salad** with grated apple with
a grape vinaigrette

Rustic Specialty 24.-

Pork Schnitzel "Ticino-Style"
breaded and cheese crumbs | fried until golden brown
sage-Merlot sauce | thyme-flavored zucchini
white wine risotto

Chef's Favourite 38.-

Beef rump steak | Mediterranean herb marinade
seared in olive oil until medium-rare | dark port wine sauce
peperonata | buttered pasta

Petri-Heil 29.-

Trout fillet | pan-seared until the skin is crispy
creamy lemon velouté | glazed dill cucumbers
herb boiled potatoes

Meatless 22.-

Fregola Sarda | prepared the traditional way
enhanced with butter and cheese | sun-dried tomatoes
spinach leaves | feta cheese | lemon zest | oregano

Grill Special 36.-

Pulled Pork Burger (180 g) | tender braised pork shoulder
blueberry BBQ sauce | coleslaw | pretzel brioche bun
Zurich fries | truffle mayonnaise

Dessert 8.-

Crème Brûlée | caramelized crème | flavored with
Amaretto | apple gel | cane sugar crumble

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

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A FEAST FOR THE SENSES WITH REFINED CULINARY DELIGHTS

	starter	main course
LEAF OR MIXED SALAD roasted seeds | crispy bread croutons	14.-	23.-
CUCUMBER ESSENCE served chilled | Norwegian salmon | cucumber pearls | yuzu sorbet | basil sponge	17.-	
BURRATA grilled baby romaine lettuce | apricot gel | caramelized fig | pumpernickel | basil vinaigrette	24.-	
PULPO grilled octopus tentacle | brown butter foam| pea and mint purée | wild herbs | blackberries	26.-	
MAHI-MAHI CEVICHE mahi-mahi | citrus marinade | leche de tigre foam | shallot | mango-chili gel	25.-	42.-
BEEF-CARPACCIO thinly sliced | truffle-sesame mayonnaise | arugula | Parmigiano-Reggiano	22.-	38.-
SALAD FRANÇOIS grilled chicken breast strips | crisp seasonal salads | crispy bacon | tomatoes | egg		27.-

To accompany the salads, choose a homemade dressing: tuscany dressing | creamy herb dressing
truffle-sesame dressing | Aceto Balsamico di Modena& extra virgin olive oil

VEGETARIAN MOMENTS

	Starter	Main course
RAVIOLI ROYAL homemade truffle ravioli | champagne cream sauce | arugula | black truffle	20.-	36.-
AVOCADO RISOTTO acquerello rice | cooked with white wine | house-dried datterini tomatoes | creamy burrata	19.-	30.-
ZUCCHINI-TART two types of zucchini | oven-roasted | basil pesto | tomato gel | wild herb salad		28.-

FRESHLY CAUGHT & PREPARED WITH LOVE

	½ portion	Main course
RED-SNAPPER-FILLET pan-seared until crisp | light herb foam | creamy lemon-white wine risotto | bouquet of wild herbs		39.-
TUNA-TATAKI Briefly seared over charcoal | served on a crisp Niçoise salad | sesame oil-soy dressing	24.-	38.-
FILLET OF PERCH coated in champagne batter | deep-fried until golden brown | tartar sauce | herb potatoes | lemon	34.-	44.-

vegetarian dish | For information on allergies or origin of the individual dishes, please contact our staff
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from the charcoal-grill

Premium Pork Chop (300 g) 42.-
from brewer's grains-fed pork
flavoured with fresh herbs

Pulled Pork Burger (180 g) 36.-
tender braised pork shoulder | blueberry BBQ sauce | coleslaw | pretzel brioche bun

Lamb Loin (200 g) 44.-
from New Zealand lamb
marinated in a herb and garlic marinade

Brewer's Grains Pork Bratwurst (220 g) 27.-
from the renowned Angst butchers

Wagyu Prime-Cut (200 g) 68.-
Australian Wagyu rump steak
finished with a touch of fine sea salt

Beef Fillet (180 g) 60.-
Australian Angus beef fillet
with a spicy pepper BBQ glaze

Chicken Wings (400 g) 34.-
crispy free-range chicken wings
glazed with a honey BBQ marinade

Beef Flank Steak (200 g) 40.-
with our homemade BBQ marinade

Included with all barbecue dishes:

Zurich-style fries | roesti | boiled potatoes
white wine risotto | pimientos | young spinach leaves
potato and cucumber salad | grilled vegetables | taglierini

(each additional side dish: + 7.-)

Served with a homemade sauce of your choice :

blueberry BBQ | Chimichurri
Dijon mustard | hollandaise
Café de Paris butter | truffle mayonnaise

(any additional sauce: + 4.-)

CLASSICS FOR EVERY CONNOISSEUR

	½ portion	Main course
SALTIMBOCCA veal rump | wrapped in prosciutto and sage | pan-fried | with Marsala sauce | young spinach leaves | buttered taglierini		48.-
ZURICH SLICED VEAL sautéed strips of veal | mushroom, white wine and cream sauce | roesti	35.-	44.-
CALF'S LIVER strips of veal liver, quickly fried in butter | shallots | sage & garden herbs | roesti	30.-	38.-
ENTRECÔTE «CAFÉ DE PARIS» (200 g) Australian angus beef | au gratin with café de paris sauce | pimientos | Zurich-style fries		55.-
CHATEAUBRIAND * (For two or more people, served in two courses. Table-side flambéing is available for groups of up to 8 people) Australian angus beef fillet | grilled to perfection in one piece | flambéed right in front of you homemade hollandaise sauce | seasonal garden vegetables | pommes dauphine		p.P. 69.-

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

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

TARTAR TOSCANA 26.- 37.-
beef | Grappa | prepared classical | braised bell peppers | arugula | pecorino foam | lemon

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 | tomato gel

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

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

TARTAR PROVENÇAL 40.-
veal | flavored with lavender honey | flambéed peach | caramelized fig | apricot gel

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

TARTAR ASIATIKA 24.- 39.-
tuna | fruity-spicy sauce | avocado | mango chili gel | sesame

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

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ALPINE CHEESE

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.		

HOME-MADE TREATS-CLASSIC, LIGHT AND PLAYFUL

WHITE COFFEE MOUSSE (House specialty!) 17.-
Felchlin chocolate | flavoured with Arabica coffee | saffronized cumquats | pistacchio ice cream

MILLE-FEUILLE 16.-
light puff pastry | crème anglaise | exotic piña colada ganache | grilled pineapple | coconut and vanilla ice cream

TIRAMISU 15.-
creamy mascarpone cream | sponge fingers | espresso | flavoured with Amaretto | fine cocoa powder

PASSION FRUIT TARTLETS 16.-
yoghurt and passion fruit cream | chocolate sponge | yoghurt and Szechuan ice cream | fruity raspberry crèmeux

LYCHEE-PARFAIT 14.-
semi-frozen lychee parfait | rose sorbet | white chocolate crumble | refreshing strawberry gel | garden herbs

DELICIOUS ICE CREAM TREATS

	small coupe	big coupe
ROMANOFF fresh garden strawberries | vanilla ice cream | strawberry ice cream | fruit sauce | cream	13.-	18.
CHERRY cherry-marzipan ice cream | vanilla ice cream | pickled cherries | shot of cherry brandy | cream	13.-	18.-
BROWNIES chocolate ice cream | vanilla ice cream | chocolate sauce | brownies | cream	13.-	18.-
HOT-BERRY vanilla ice cream | strawberry ice cream | hot wild berry ragout | cream	13.-	18.-
DENMARK vanilla ice cream | hot chocolate sauce | cream	12.-	17.-
ICED CAFÉ espresso ice cream | chilled arabica coffee | cream	12.-	17.-
CASSIS-VIEILLE PRUNE fruity blackcurrant sorbet | shot of delicate Vieille Prune	15.-	20.-
LIME-VODKA refreshing 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 cream		+ 2.-
with vieille prune | cherry | williams | vodka | cointreau | havana rum	2 cl	+ 5.-

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