



# Lunch Menu

02. – 05. April 2024

## Weekly Hits

Choose between an vegetables soup «Diablotin»  
or a mixed salad with parmesan cheese on Tuscany dressing

**TRENDY MEAL 27.-**  
Crepes-Duett | creamy spinach | white asparagus ragout | marinated wild herbs salad | paprika sour cream


**RUSTIC SPECIALTY 24.-**  
Beef Schnitzel | breaded | cranberrys confit | bacon and bean bundles | French fries | lemon

**CHEF'S FAVORIT 36.-**  
Beef fillet | pink roasted | Dijon mustard sauce | champignons | sour cream | carrots | noodles

**PETRI HEIL 29.-**  
Fish Ragout | salmon, cod and prawns | poached in white wine | dill sauce | zucchini spaghetti | rice

**MEATLESS 22.-**  
Polenta Gnocchi | in butter | all'arrabiata tomato sauce | chili | green olives | parsley | parmesan

## Vorspeisen

**CRÈME «DUBARRY»**  15.-  
original French cauliflower cream soup | with bourbon vanilla | garlic croutons

**SAUMON-FUMÉ «CLÉMENTINES»** 24.-  
smoked salmon | waldorf salad | spiced clementine | green apple | black walnut pesto

**TARTAR CLASSIC** 24.-  
Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream


## Homemade classics

	½ Portion	Main Course
<b>ENTRECÔTE «CAFÉ DE PARIS»</b> (200 g) argentinian Angus beef   fried   "Café de Paris"-sauce   gratinated   pimientos   French fries		53.-

<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	32.-	42.-
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<b>FILET DE BOEUF «ROSSINI»</b> beef Fillet   grilled   fried duck liver   Amarone & truffle sauce   creamy spinach   mushrooms   dauphine potatoes		58.-
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<b>FILETS OF PERCH FROM LAKE ZURICH</b> deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	32.-	42.-
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<b>ENDIVE-BELGE «CHAVROUX»</b>  filled with Chavroux cream cheese   braised   orange blossom sauce   parsley root cream   roasted yeast		29.-
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<b>SALAD «FRANÇOIS»</b> seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg		27.-
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## Tartar specialties

	Main Course
<b>TARTAR SYMPHONIE</b> (6 different tartar variations arranged on one plate) Classic   Toscana   Tennessee   Périgord   Nordica   Vegan	42.-

<b>TARTAR CLASSIC</b> Beef   prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	35.-
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<b>TARTAR PARIS STYLE</b> Beef   Armagnac   gratinated with Café de Paris butter   french fries	38.-
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<b>TARTAR PÉRIGORD</b> Veal   truffle essence   port wine fig   wild herb salad   walnut pesto	44.-
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## HOMEMADE DESSERTS

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<b>CRÊPES-SUZETTE</b> (for 2 persons, flambeéd at the table) the classic of all desserts   flambeéd with Grand Marnier   orange fillets   vanilla ice cream	P.P. 20.-
<b>WHITE COFFEE MOUSSE</b> (speciality of our house!) Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	17.-
<b>CREAM SLICE</b> homemade   puff pastry   English vanilla cream   rhubarb compote	15.-
<b>CRÈME BRÛLÉE</b> with Bourbon vanilla   cane sugar crumble   marinated strawberries   lemon sorbet	17.-
<b>APPLE FRITTERS</b> deep-fried in batter   turned in cinnamon sugar   vanilla ice cream   blackberry confit   cream	16.-
<b>CHEESE PLATE</b> 100g Blaues Hirni (blue cheese)   Girenbaderli (soft cheese)   mountain cheese Mädris (semi hard cheese)   Brigel's goat cheese (semi-hard cheese) served with fruit bread and seasonal fruit chutney	19.-

## COLD TEMPTATIONS

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	small Coupe	large Coupe
<b>ROMANOFF</b> strawberries   vanilla ice cream   strawberry ice cream   strawberry coulis   cream	13.-	18.-
<b>BROWNIES</b> chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream	13.-	18.-
<b>HAVANNA</b> rum and espresso ice cream   Havanna rum   banana pieces   cream	13.-	18.-
<b>HOT-BERRY</b> vanilla and strawberry ice cream   hot berries   cream	13.-	18.-
<b>DANEMARK</b> vanilla ice cream   hot chocolate sauce   cream	12.-	17.-
<b>ICED CAFÉ</b> espresso ice cream   chilled Arabica coffee   coffee beans   cream	12.-	17.-
<b>CASSIS-VIEILLE PRUNE</b> fruity blackcurrant sorbet   shot of delicate Vieille Prune	15.-	20.-
<b>LIMONEN-VODKA</b> refreshing lime sorbet   shot of Absolut vodka	15.-	20.-

### ICE-CREAM SELECTION

vanilla, chocolate, strawberry, espresso, hazelnut, rum, lime or blackcurrant sorbet	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	2 cl	5.-