



HOMEMADE CREATIONS TO START

STARTER MAIN COURSE




BLACK SALSIFY FOAM perfumed with turmeric scallops orange oil honey cress pumpernickel croutons	17.-	
ASIAN POULTRY CREAM refined with coconut lemongrass duck breast tartare beech mushrooms chili coriander cress	19.-	
SALMON TRIO as sashimi, tartare and praline granny smith jelly cabbage and wasabi salad pickled ginger	24.-	
TARTAR GRISON marinated venison tartare potato pancakes parsnip espuma sweet pumpkin seeds cress	26.-	
QUAIL BREAST roasted in a pistachio coat truffled mashed potatoes port wine-orange sauce	22.-	
POTATO DUMPLING chorizzo filling bell pepper sauce caramelized cabbage sour cream piment d'espelette	15.-	
GOAT CHEESE NOUGAT  refined with pistachios two kinds of cranberries thyme-sponge frisée	20.-	
GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons	14.-	23.-
SALAD «FRANÇOIS» seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg		27.-

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

Tuscany dressing | creamy herb dressing | raspberry dressing | wild honey vinaigrette
balsamic vinegar & extra virgin olive oil

MEATLESS DELICACIES

STARTER MAIN COURSE

RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula	20.-	36.-
BOLETUS RISOTTO  prepared with white wine pickled artichokes crispy kale pickled physalis	18.-	30.-
WINTER QUICHE  puff pastry base quince pumpkin walnuts manchego pickled radicchio		32.-


FLAMBÉ PLEASURE AND TENDER PIECES OF MEAT

½ PORTION MAIN COURSE

FLAMBÉ PLEASURE (from 2 persons, served in two courses*)
 (flambé at the table is not possible for groups of 8 or more)

p. P. 69.-

CHATEAUBRIAND | australian Angus beef | flambéed at your table | homemade bernaise sauce
 vegetables | dauphine potatoes

BEEF FILLET WELLINGTON

60.-

wrapped in puff pastry | port wine sauce | colorful cabbage stalks | coffee turnips | mashed potatoes

ENTRECÔTE « CAFÉ DE PARIS» (200 g)

53.-

argentinian Angus beef | fried | gratinated with "Café de Paris"-sauce | pimientos del padron | French fries

1720 ANGUS BURGER

36.-

tomato focaccia | cucumber chutney | prosciutto | greyer cheese | French fries | truffle mayonnaise

DUCK BREAST

39.-

roasted pink | orange-vodouvan sauce | rutabaga cream | pumpkin | apple chutney | polenta gnocchi

PORK FILET MÉDAILLONS

42.-

pepper coating | roasted | prosciutto | port wine and cherry jus | creamy spinach | carrots | risotto

ZURICH SLICED VEAL

34.-

42.-

pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

CALF'S LIVER

30.-

38.-

veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

FRESH FROM THE WATER

½ PORTION MAIN COURSE

FILLETS OF PERCH

34.-

44.-

deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

PIKE PERCH FILET

39.-

grilled | mussel & bacon ragout | kale | quince | creamy parmesan tagliatelle

MEAGRE FISH FILLET

42.-

fried | parsley sauce | artichokes | dried tomatoes | orange oil | sautéed stachys potatoes

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

 French fries | roesti | boiled herb potatoes | mashed potatoes | dauphine potatoes
 tagliatelle | with wine risotto | rice | polenta-gnocchi or vegetables

second side dish:

+ 5.-

Tartar-Creations

RECOMMENDATION

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 | TENNESSEE | PÉRIGORD | NORDICA | ROSSO

45.-

TARTAR CLASSIC 35.-

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

TARTAR PARIS STYLE 39.-

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

TARTAR TOSCANA 37.-

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

TARTAR DANISH STYLE 37.-

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

TARTAR PÉRIGORD 45.-

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

TARTAR GRISON 39.-

Venison | pickled tartare | potato pancakes | parsnip espuma | sweet pumpkin seeds | cress

TARTAR TENNESSEE 47.-

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

TARTAR NORDICA 37.-

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

TARTAR ROSSO 28.-

2 types of beetroot | smoked crème fraîche | pine nuts | pea cress | basil sprouts

SWISS CHEESE

CHEESE PLATE ^{100g}	19.-
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	

PURE SEDUCTION

WHITE COFFEE MOUSSE (speciality of our house!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	
VIENNESE APPLE STRUDEL	16.-
homemade served lukewarm apple and raisin filling creamy bourbon vanilla sauce whipped cream	
KAISERSCHMARREN	16.-
classic egg pancake fried in butter flamed with rum plum roaster whipped cream	
CRUMBLE CAKE	15.-
with cinnamon plums grandmother's original recipe served lukewarm vanilla ice cream whipped cream	
PANNA-COTTA	17.-
flavored with chocolate refined with chestnut blood oranges punch marinade whipped cream	

COLD TEMPTATIONS

	small Coupe	large Coupe
BROWNIES	13.-	18.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HOT-BERRY	13.-	18.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
BANANA-SPLIT	12.-	17.-
vanilla ice cream bananas hot chocolate sauce almonds cream		
ICED CAFÉ	12.-	17.-
espresso ice cream chilled Arabica coffee coffee beans cream		
CASSIS-VIEILLE PRUNE	15.-	20.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
LIMONEN-VODKA	15.-	20.-
refreshing lime sorbet shot of Absolut vodka		

ICE-CREAM SELECTIONS:

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.-