



HOMEMADE SPRING CREATIONS TO START

STARTER

MAIN COURSE

RASPBERRY GAZPACHO

cold, spanish national soup | piquillo pepper pesto | basil malto | foccacia chips

16.-

CRUSTACEAN FOAM

perfumed with pernod | crab tartar | yuzu creme fraiche | orange jelly | sea asparagus

19.-

PICKLED CHAR

thin sliced | miso cauliflower cream | smoky apple mustard | mizuna salad | hazelnut

25.-

TARTAR IBIZA

Beef | grilled melon ragout | orangen jelly | belper tube | cress

24.-

BURRATA

sweet and sour marinated cherry tomatoes | apple lime granité | thai basil caviar | lettuce

22.-

GOAT'S CHEESE

wan tan dough | pear chutney | fried brioche | salty almond cream | cress

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 | balsamic-dressing | dijon mustard dressing | tomatoes chives vinaigrette
balsamic vinegar & extra virgin olive oil

MEATLESS DELICACIES

STARTER

MAIN COURSE

RAVIOLI-ROYAL

homemade truffle ravioli | creamy Champagne sauce | arugula

20.-

36.-

FREGOLA SARDA

creamy sardinian fregola | mascarpone | dried tomatoes | fried lettuce | smoked mozzarella

25.-

OVEN EGGPLANT

with oriental bulgur filling | with baked paneer cheese | yellow peperoni sauce | lime cream

28.-



TENDER AND NOBLE PIECES OF MEAT

½ PORTION MAIN COURSE

FLAMBÉ PLEASURE (from 2 persons, served in two courses) p. P. 69.-*
 (flambé at the table is not possible for groups of 8 or more)

CHATEAU BRIAND | australian Angus beef | flambéed at your table | homemade bernaise sauce
 vegetables | creamy spinach | dauphine potatoes

ENTRECÔTE «CAFÉ DE PARIS» (200 g)	53.-
argentinian Angus beef fried "Café de Paris"-sauce gratinated pimientos del padron French fries	
BEEF FILLET	58.-
grilled port wine reduction chick pea & apple cream fried sweet corn baby carrots fregola sarda	
1720 ANGUS BURGER	36.-
fried brioche bun tomato cucumber chutney truffle cream Appenzell cheese French fries	
CHICKEN BREAST	37.-
coated with pancetta fried salsa verde coco beans dried tomatoes tagliatelle with sage	
VIENESSE VEAL ESCALOPE	46.-
breaded veal fried in butter cranberry creamy cucumber salad cooked potatoes with parsley	
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 CATCH OF THE FISHER

½ PORTION MAIN COURSE

FILLETS OF PERCH FROM LAKE ZURICH	34.- 44.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
SEA BASS FILLET	39.-
fried butter milk sauce grilled broccoli almond cream black rice	
CHAR FILLET	42.-
confit in butter creamy yuzu foam turnip zucchini tagliatelle with dill	

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

french fries | roesti | boiled herb potatoes | dauphine potatoes | fregola sarda | black rice
 tagliatelle | seasonal vegetables

second side dish + 5.-

Tartar-Creations



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 | VEGAN

42.-

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 IBIZA	38.-
Beef grilled melon ragout orange jelly belper tube watercress	
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 MIAMI	40.-
Veal mediterranean prepared with olive oil fried prawns crustacean vinaigrette shiitake tarragon	
TARTAR TENNESSEE	47.-
Buffalo Jack Daniel's Old No. 7 served in beechwood smoke deep fried onion rings	
TARTAR TURICUM	42.-
Char from the lake of Zurich yuzu cream wasabi roasted sesame char roe sea asparagus	
TARTAR NORDICA	37.-
Smoked salmon sour cream lemon parsley chili green apple portulac salmon roe capers	
TARTAR VEGANA 	30.-
aubergine courgettes tomatoes okra deep fried chick pea balls basil sprouts	
TARTAR TÊTE À TÊTE (from 2 persons)	p.P 44.-
Beef classically prepared and flambéed at your table	



FROM OUR CHEESE CELLAR

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	

HOMEMADE DESSERTS

WHITE COFFEE MOUSSE (speciality of our house!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	
BERRY TARTELETE	16.-
crispy sweet base English vanilla cream raspberries, strawberries, blackberries cream	
CHEESE-CAKE	16.-
sweet philadelphia cream cookie crumble apricots lemon balm pistacchio ice cream	
CURD & COCONUT CREAM	15.-
grilled pineapple and mango ragout redcurrant coulis lemon sorbet	
CRÊPES-SUZETTE (for 2 persons, flambeéd at the table)	P.P. 20.-
the classic of all desserts flambeéd with Grand Marnier orange filets vanilla ice cream	

COLD TEMPTATIONS

	small Coupe	large Coupe
BROWNIES	13.-	18.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HAVANNA	13.-	18.-
rum and espresso ice cream Havanna rum banana pieces cream		
HOT-BERRY	13.-	18.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
BANANA-SPLITT	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.-