



Lunch Menu

25. – 29. November 2024

Weekly Hits

Choose between a **Pumpkin soup with pumpkin seed oil** or a small **oriental salad with chickpeas and sun-dried tomatoes**

TRENDY MEAL 27.-

Stuffed eggplant | bulgur with dried fruit | smoked tofu | paprika sauce | herb salad

RUSTIC SPECIALTY 24.-

Meat loaf | cooked in the oven | with hearty gravy | fried egg | cauliflower | creamy mashed potatoes

CHEF'S FAVOURITE 36.-

Boeuf bourguignon | beef shoulder tip | burgundy sauce | bacon | silver onions | broccoli | tagliatelle

PETRI HEIL 29.-

Halibut | in wheat beer batter | golden baked | lukewarm potato and cucumber salad | chive mayonnaise

MEATLESS 22.-

Pizokel | roasted with hazelnuts | creamy creamed savoy cabbage | burnt goat's cream cheese | diced quince

starters

Starter Main Course

BLACK SALSIFY FOAM

perfumed with turmeric | scallops | orange oil | honey cress | pumpernickel croutons

17.-

SALMON TRIO

as sashimi, tartare and praline | Granny Smith jelly | cabbage & wasabisalad | pickled ginger

24.-

BEEF TARTAR

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

24.-

35.-

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.-

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

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

Homemade classics

½ Portion Main Course

ENTRECÔTE « CAFÉ DE PARIS» (200 g)

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

53.-

ZURICH SLICED VEAL

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

34.-

42.-

DUCK BREAST

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

39.-

PIKE PERCH FILET

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

39.-

BOLETUS RISOTTO

prepared with white wine | pickled artichokes | crispy kale | pickled physalis

18.-

30.-

SALAD «FRANÇOIS»

seasonal salads | lukewarm chicken breast strips | fried bacon strips | tomatoes | egg

27.-

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	
CRUMBLE CAKE	15.-
with cinnamon plum grandmother's original recipe served lukewarm vanilla ice cream cream	
CRÈME-BRÛLÉE	17.-
prepared with pumpkin seeds Vieille-Prune marinated wild berries hazelnut ice cream sorrel	
VERMICELLES	16.-
Keksboden Vanillemousse mariniertes Vermicelles Mini-Meringues Sauerkirschen Schlagrahm	
BANOFFEE TARTLETS	16.-
crispy base banana tartare Dulce de Leche cream cinnamon topping chocolate shavings cream	

COLD TEMPTATIONS

	small Coupe	large Coupe
NESSELRODE	13.-	18.-
vermicelles meringue vanilla ice cream glazed chestnuts cream		
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.-