



Menu Suggestions Fall/Winter

Salads | Starters | Soups **CHF**

Salads

Fresh market salad with vegetables, croutons, and seeds, served with Prosecco house dressing	12.00
Lamb's lettuce with egg, bacon, and croutons served with Prosecco house dressing	15.00

Starters

Beetroot carpaccio with baked goat cheese and mesclun salad	18.00
Venison tartare with beetroot sprouts, burrata cream, caramelized hazelnuts, and shallot confit	26.00

Soups

Cream of celery soup with Granny Smith apple and black truffle	15.00
Champagne cream soup with cured ham and croutons	15.00

Main Courses Meat | Fish **CHF**

Veal

Sliced veal Zurich-style with creamy champignon sauce, served with buttered noodles	38.00
Confit veal fillet in spiced oil, served with potato mille-feuille and cardoons	52.00

Beef

Stroganoff-style beef tenderloin tips in paprika cream sauce, with mushrooms, pickles, and pearl onions, served with buttered spaetzle	44.00
Roast beef with Choron sauce, served with potato gratin and glazed carrots	41.00
Boiled beef from the chuck, served with parsley potatoes and root vegetables	31.00

Lamb

Lamb sirloin with herb crust, served with sweet potato purée and black salsify	42.00
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Fish

Sautéed salmon fillet with beurre blanc sauce, served with Venere rice and beetroot	37.00
Monkfish medallions wrapped in bacon, served with cannellini purée, zucchini, baby eggplant, pea sprouts, and red salsa	42.00



Menu Suggestions Fall/Winter

Main Courses vegetarian	CHF
Vegetable Stroganoff in paprika cream sauce, with mushrooms, pickles, and pearl onions, served with buttered spaetzle	29.00
Porcini risotto with Belper Knolle, served with chestnut pesto and sautéed kale	27.00
Homemade ravioli with pear and Gorgonzola filling, served with walnut pesto	33.00
Blue potato risotto, served with cream cheese-pumpnickel praline	26.00
Desserts	CHF
Chocolate cake with a molten center, served with vanilla ice cream	12.00
Vanilla crème brûlée with caramelized sugar	10.00
Baked apple rings with cinnamon sugar, vanilla sauce and whipped cream	15.00
Chestnut vermicelles in a tartlet with meringue and whipped cream	15.00
Plum gratin, served with cinnamon ice cream and poppy seed biscuits	13.00

Please select a uniform menu.

For a meatless option, you may choose an alternative fish or vegetarian main course.