

  
**differente**  
 RESTAURANT  
**Lunch Menu**  
 05. August – 09. August 2024





## Weekly Hits


Choose between a refreshing cucumber cold dish with gin or a small Moroccan couscous salad with pomegranate seeds

Beef Carpaccio   thinly sliced raw   parmesan cheese   capers   leaf salad bouquet   herb and lemon salsa   French fries	<b>TRENDY MEAL 27.-</b>
Swiss salad   cervelat   Gruyere cheese   pickles   lettuce   onions   herb vinaigrette   thyme roast potatoes	<b>RUSTIC SPECIALTY 24.-</b>
Veal piccata   parmesan-coated   roasted   caper and lemon sauce   creamy prosecco risotto   marinated rocket salad	<b>CHEF'S FAVOURITE 36.-</b>
Giant prawns   fried in butter   with a racy green curry sauce   crispy wok vegetables   coriander dry rice   peanuts	<b>PETRI HEIL 29.-</b>
Spaghetti 'Pesto'   al dente   homemade pesto   Sicilian dried tomatoes   rocket salad   pine nuts   parmesan	<b>MEATLESS 22.-</b>

## Starters

<b>RASPBERRY GAZPACHO</b>  cold, spanish national soup   piquillo pepper pesto   basil malto   foccacia chips	16.-
<b>BURRATA</b>  sweet and sour marinated cherry tomatoes   apple lime granité   thai basil caviar   lettuce	22.-
<b>TARTAR IBIZA</b> Beef   grilled melon ragout   orangen jelly   belper tube   cress	24.-

## 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)	34.-	42.-
<b>1720 ANGUS BURGER</b> fried   brioche bun   tomato   cucumber chutney   truffle cream   Appenzell cheese   French fries		36.-
<b>FILLETS OF PERCH FROM LAKE ZURICH</b> deep-fried in Champagne batter   tartar sauce   lemon   boiled herb potatoes	34.-	44.-
<b>OVEN EGGPLANT</b>  with oriental bulgur filling   with baked paneer cheese   yellow peperoni sauce   lime cream		28.-
<b>SALAD «FRANÇOIS»</b> seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg		27.-

## 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.-
<b>TARTAR PARIS STYLE</b> Beef   Armagnac   gratinated with Café de Paris butter   french fries	39.-
<b>TARTAR TURICUM</b> Char from the lake of Zurich   yuzu cream   wasabi   roasted sesame   char roe   sea asparagus	42.-



## 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>BERRY TARTELETE</b> Crispy sweet base   creamy English vanilla cream   raspberries, strawberries, blackberries   cream	16.-
<b>CHEESE-CAKE</b> Based on a New York recipe   sable base   creamy   sweet philadelphia cream   apricots   lemon balm	14.-
<b>CARIBBEAN FRUIT SALAD</b> Kiwi   pineapple   mango   banana   peppermint   marinated with prosecco   lemon sorbet	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>BANANA-SPLITT</b> Vanilla ice cream   bananas   hot chocolat sauce   almondsplit   cream	12.-	17.-
<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.-