



differente
RESTAURANT
Lunch Menu
12. August – 16. August 2024



Weekly Hits

Choose between a cold melon soup with chili and mint or a small antipasti salad with rocket salad and Tuscany dressing

TRENDY MEAL 27.-

Vitello tonnato (cold veal slices) | creamy tuna sauce | red onions | capers | young fried potatoes

RUSTIC SPECIALTY 24.-

Pork steak | pepper-coated | herb butter | carrots | spring onions | baked potato | herb quark

CHEF'S FAVOURITE 36.-

Beef fillet strips | pink roasted | dark lemon ginger sauce | grilled pak choi | pickled radishes | herb noodles

PETRI HEIL 29.-

Gilthead fillet | fried in olive oil | crustacean nage | bean duet | melted cherry tomatoes | creamy fregola sarda

MEATLESS 22.-

Brie cheese | in batter | baked | pear chutney | panzanella salad | smoked peppers | tomatoes | cucumber | herb vinaigrette

Starters

CRUSTACEAN FOAM

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

19.-

BURRATA

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

22.-

TARTAR IBIZA

Beef | grilled melon ragout | orange jelly | belpere tube | cress

24.-

Homemade classics

ENTRECÔTE «CAFÉ DE PARIS» (200 g)

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

½ Portion

Main Course

53.-

ZURICH SLICED VEAL

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

34.-

42.-

VIENESSE VEAL ESCALOPE

breaded veal | fried in butter | cranberry | creamy cucumber salad | cooked potatoes with parsley

46.-

FILLETS OF PERCH FROM LAKE ZURICH

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

34.-

44.-

RAVIOLI «ROYAL»

homemade truffle ravioli | creamy Champagne sauce | arugula

20.-

36.-

SALAD «FRANÇOIS»

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

27.-

Tartar specialties

TARTAR SYMPHONIE (6 different tartar variations arranged on one plate)

Classic | Toscana | Tennessee | Périgord | Nordica | Vegan

Main Course

42.-

TARTAR CLASSIC

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

35.-

TARTAR PARIS STYLE

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

39.-

TARTAR NORDICA

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

37.-



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.-