

Lunch Hits

22th to 26th June 2026

The agony of choice (included in the menu)

Choose between a **cold raspberry** soup marbled with lemon yogurt and garlic croutons, or a **summer salad** with diced melon and Toskana dressing

Rustic Specialty 24.-

Salsiccia Pasta | spicy pulled pork sausage
spicy jalapeño butter sauce
cherry tomatoes | rigatoni cooked al dente

Chef's Favourite 38.-

Roast beef | roasted in the oven until medium-rare
sliced cold into thin slices | pickled gherkins
tartar sauce | mixed greens | young fried potatoes

Petri-Heil 29.-

Red snapper fillet | coated in semolina | fried in butter until
golden brown | refreshing mango-chili salsa
grilled baby broccoli | couscous | wild herbs

Meatless 22.-

Blueberry Risotto | classic white wine risotto
flavored with blueberries | Gorgonzola figs
toasted walnuts | garden herbs



Grill Special 27.-

Brewer's Grains Pork Bratwurst
with Zurich-style french fries | Blueberry BBQ sauce

Dessert 8.-




Banana Bread | homemade | fresh berries
rum ice cream | whipped cream

A FEAST FOR THE SENSES WITH REFINED CULINARY DELIGHTS

	starter	main course
LEAF OR MIXED SALAD 	14.-	23.-
roasted seeds crispy bread croutons		
CUCUMBER ESSENCE	17.-	
served chilled Norwegian salmon cucumber pearls yuzu sorbet basil sponge		
BURRATA 	24.-	
grilled baby romaine lettuce apricot gel caramelized fig pumpernickel basil vinaigrette		
PULPO	26.-	
grilled octopus tentacle brown butter foam pea and mint purée wild herbs blackberries		
MAHI-MAHI CEVICHE	25.-	42.-
mahi-mahi citrus marinade leche de tigre foam shallot mango-chili gel		
BEEF-CARPACCIO	22.-	38.-
thinly sliced truffle-sesame mayonnaise arugula Parmigiano-Reggiano		
SALAD FRANÇOIS		27.-
grilled chicken breast strips crisp seasonal salads crispy bacon tomatoes egg		

To accompany the salads, choose a homemade dressing: tuscany dressing | creamy herb dressing
truffle-sesame dressing | Aceto Balsamico di Modena & extra virgin olive oil

VEGETARIAN MOMENTS

	Starter	Main course
RAVIOLI ROYAL 	20.-	36.-
homemade truffle ravioli champagne cream sauce arugula black truffle		
AVOCADO RISOTTO 	19.-	30.-
acquerello rice cooked with white wine house-dried datterini tomatoes creamy burrata		
ZUCCHINI-TART 		28.-
two types of zucchini oven-roasted basil pesto tomato gel wild herb salad		

FRESHLY CAUGHT & PREPARED WITH LOVE

	½ portion	Main course
RED-SNAPPER-FILLET		39.-
pan-seared until crisp light herb foam creamy lemon-white wine risotto bouquet of wild herbs		
TUNA-TATAKI	24.-	38.-
Briefly seared over charcoal served on a crisp Niçoise salad sesame oil-soy dressing		
FILLET OF PERCH	34.-	44.-
coated in champagne batter deep-fried until golden brown tartar sauce herb potatoes lemon		

from the charcoal-grill

Oklahoma Spareribs ^(400 g) slow-cooked pork ribs finished with a smoky whisky BBQ glaze	50.-	Wagyu Prime-Cut ^(200 g) Australian Wagyu rump steak finished with a touch of fine sea salt	68.-
Pulled Pork Burger ^(180 g) tender braised pork shoulder blueberry BBQ sauce coleslaw pretzel brioche bun	36.-	Beef Fillet ^(180 g) Australian Angus beef fillet with a spicy pepper BBQ glaze	60.-
Premium Pork Chop ^(300 g) From brewer's grains-fed pork flavoured with fresh herbs	42.-	Chicken Wings ^(400 g) crispy free-range chicken wings glazed with a honey BBQ marinade	34.-
Brewer's Grains Pork Bratwurst ^(220 g) from the renowned Angst butchers	27.-	Beef Flank Steak ^(200 g) with our homemade BBQ marinade	40.-
Included with all barbecue dishes: Zurich-style fries roesti boiled potatoes white wine risotto pimientos grilled green asparagus potato and cucumber salad grilled vegetables taglierini (each additional side dish: + 7.-)		Served with a homemade sauce of your choice : blueberry BBQ Chimichurri Dijon mustard hollandaise Café de Paris butter truffle mayonnaise (any additional sauce: + 4.-)	

CLASSICS FOR EVERY CONNOISSEUR

	½ portion	Main course
SALTIMBOCCA veal rump wrapped in prosciutto and sage pan-fried with Marsala sauce green asparagus buttered taglierini		48.-
ZURICH SLICED VEAL sautéed strips of veal mushroom, white wine and cream sauce roesti	35.-	44.-
CALF'S LIVER strips of veal liver, quickly fried in butter shallots sage & garden herbs roesti	30.-	38.-
ENTRECÔTE «CAFÉ DE PARIS» ^(200 g) Australian angus beef au gratin with café de paris sauce pimientos Zurich-style fries		55.-
CHATEAUBRIAND * (For two or more people, served in two courses. Table-side flambéing is available for groups of up to 8 people) Australian angus beef fillet grilled to perfection in one piece flambéed right in front of you homemade hollandaise sauce seasonal garden vegetables pommes dauphine		p.P. 69.-

Tartar Variations

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 | HIGHLAND | PÉRIGORD | NORWAY | PURPUR

45.-

RECOMMENDATION

TARTAR «FRESH ON THE TABLE»	50.-
beef filet carefully selected ingredients for your custom-made steak tartare prepared right in front of you	
TARTAR CLASSIC	25.- 36.-
beef prepared mild, medium or hot spiced capers onions egg yolk cream	
TARTAR TOSCANA	26.- 37.-
beef Grappa prepared classical braised bell peppers arugula pecorino foam lemon	
TARTAR PARIS STYLE	40.-
beef with Armagnac gratinated with Café de Paris butter Zuri fries	
TARTAR DANISH WAY	38.-
beef sautéed in butter served on buttered toast grated horseradish mustard caviar tomato gel	
TARTAR HIGHLAND	50.-
buffalo with Scotch potato hash brown pear gel mustard caviar served in applewood smoke	
TARTAR PÉRIGORD	45.-
veal Mediterranean marinade truffle paste mustard ice cream herb crumble truffle	
TARTAR PROVENÇAL	40.-
veal flavored with lavender honey flambéed peach caramelized fig apricot gel	
TARTAR NORWAY	38.-
salmon Pommery mustard avocado sea trout roe wild herbs	
TARTAR ASIATIKA	24.- 39.-
tuna fruity-spicy sauce avocado mango chili gel sesame	
TARTAR PURPUR 	22.- 28.-
grilled eggplant Muhammara marinade chickpea duet mint	

ALPINE CHEESE

SWISS CHEESE ^(100 g)	4 varieties	19.-
All 4 cheese rarities come from Switzerland and delight every cheese lover «Brie de Luxe», «Zurcher Oberländer- semi-hard cheese», «mild Greyerzer» and «Tremola-Gottardo». On request, we also serve Geissli fresh goat cheese served with fig mustard, fruit bread, walnuts and grapes.		

HOME-MADE TREATS-CLASSIC, LIGHT AND PLAYFUL

WHITE COFFEE MOUSSE ^(House specialty!)		17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistachio ice cream		
MILLE-FEUILLE		16.-
light puff pastry crème anglaise exotic piña colada ganache grilled pineapple coconut and vanilla ice cream		
TIRAMISU		15.-
creamy mascarpone cream sponge fingers espresso flavoured with Amaretto fine cocoa powder		
PASSION FRUIT TARTLETS		16.-
yoghurt and passion fruit cream chocolate sponge yoghurt and Szechuan ice cream fruity raspberry crèmeux		
LYCHEE-PARFAIT		14.-
semi-frozen lychee parfait rose sorbet white chocolate crumble refreshing strawberry gel garden herbs		

DELICIOUS ICE CREAM TREATS

	small coupe	big coupe
ROMANOFF	13.-	18.-
fresh garden strawberries vanilla ice cream strawberry ice cream fruit sauce cream		
CHERRY	13.-	18.-
cherry-marzipan ice cream vanilla ice cream pickled cherries shot of cherry brandy cream		
BROWNIES	13.-	18.-
chocolate ice cream vanilla ice cream chocolate sauce brownies cream		
HOT-BERRY	13.-	18.-
vanilla ice cream strawberry ice cream hot wild berry ragout cream		
DENMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
ICED CAFÉ	12.-	17.-
espresso ice cream chilled arabica coffee cream		
CASSIS-VIEILLE PRUNE	15.-	20.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
LIME-VODKA	15.-	20.-
refreshing lime sorbet shot of Absolut vodka		

OUR ICE CREAM FLAVORS:		
vanilla chocolate strawberry cherry-marzipan pistachio espresso hazelnut rum lime or blackcurrant sorbet	1 scoop	5.-
with cream		+ 2.-
with vieille prune cherry williams vodka cointreau havana rum	2 cl	+ 5.-