




TAKE-AWAY MENU



WEEKLY HITS 1ST TO 5TH OF SEPTEMBER 2025 (ONLY LUNCH TIME, 11.30 TO 14.00)

RUSTIC SPECIALTY	18.-
Rice Casimir chicken breast strips served with a spicy curry fruit sauce pineapple fried banana dry rice almonds	
CHEF'S FAVOURITE	27.-
Beef rump steak tenderly roasted until pink spicy cognac and pepper cream sauce cauliflower glazed in butter herb tagliatelle	
PETRI HEIL	22.-
St.Pierrefilet crispy fried skin fruity lemon foam bean and pea ragout crispy bimbi broccoli bacon jam crispy potato cubes	
MEATLESS 	17.-
Polenta gnocchi poached in vegetable broth fried in sage butter pickled port wine figs fried shiitake mushrooms cress	

HOUSE CLASSICS (MO TO FR+SU 11.30 TO 21.30, SA 17.00 TO 22.00)

TARTAR CLASSIC	26.-
Beef prepared mild, medium or hot spiced capers red onions egg yolk cream	
TARTAR TOSCANA	28.-
Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons	
ZURICH SLICED VEAL	32.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
CALF'S LIVER	28.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	
FILLETS OF PERCH	32.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
TUSCAN BREAD SALAD	20.-
sourdough bread 3 cherry tomatoes burrata basil pesto lettuce chicken breast	
RAVIOLI ROYAL 	27.-
homemade truffle ravioli creamy Champagne sauce arugula	
PORCINI MUSHROOM ARANCINI 	20.-
deep-fried, stuffed risotto balls Mediterranean vegetable ragout Parmesan sauce rocket salad	

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56