

# Weekly Hits

10.-14. March 2025

## **The agony of choice** (included in the menu)

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Choose between a creamy **watercress soup** with sour cream or a small moroccan **quinoa salad** with lime and pepper vinaigrette

## **Rustic Specialty** 24.-

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**Oven-baked meatloaf** | roasted until golden brown  
organic fried egg | pinot noir oregano sauce  
parsley-carrot | creamy mashed potatoes

## **Chef's Favourite** 36.-

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**Veal shoulder** | gently glazed in the oven  
tasty porcini mushroom cognac gravy | pea puree  
cauliflower | fried polenta gnocchi | sprouts

## **Petri-Heil** 29.-

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**Fish curry** | perch, salmon and giant prawns  
poached in white wine | with fruity, spicy curry sauce  
pickled saffron fennel | basmati rice

## **Meatless** 22.-

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**Penne al Pesto** | cooked al dente  
homemade basil pesto | Sicilian dried tomatoes | arugula  
pine nuts | parmesan flakes

### **Our dessert recommendation from Austria:**

**Crumble Cake** 15.-  
with cinnamon plums  
grandmother's original recipe  
served lukewarm | vanilla ice cream  
whipped cream





*specialties from*

*Austria*



## AUSTRIAN CREATIONS TO START

<b>BEEF BROTH</b> refined with Sherry   braised aitchbone   pancake   root vegetables   chives	17.-
<b>POTATO SOUP</b> according to a traditional Viennese recipe   chorizo oil   marjoram   bacon croutons	15.-
<b>LAMB'S LETTUCE</b> potato dressing   crispy bacon   croutons	16.-
<b>CHAR TARTAR</b> hand-cut   grape oil   citrus fruits   chive cream   radish   frisée salad	27.-
<b>POTATO DUMPLING</b> chorizzo filling   bell pepper sauce   caramelized cabbage   sour cream   piment d'Espelette	15.-
<b>BEEF-TONGUE &amp; BRIES</b> smoked in house   sliced   mustard sauce   fried bries   beluga lentils salad   pumpkin seed oil   horseradish	20.-

## AUSTRIAN DELICACIES

<b>ORIGINAL VIENNESE SCHNITZEL</b> veal nut   breaded   clarified butter   parsley potatoes   lemon   cranberries	45.-
<b>VIENNESE FRIED CHICKEN</b> boneless   marinated in buttermilk   deep-fried   potato and lamb's lettuce salad   radishes	40.-
<b>BRAISED AITCHBONE</b> root vegetables   creamy spinach   horseradish with apple   chive sauce   potatoes	44.-
<b>ONION ROAST BEEF</b> with onion & mustard mariande   roasted pink   Zweigelt sauce   bacon beans   spaetzli   fried onions   pickled gherkins	49.-
<b>BEEF CHEEK</b> in Burgundy sauce   braised   yellow turnips   truffled mashed potatoes   chervil and lemon cremolata	42.-
<b>WALLER &amp; BLUNZE</b> poached catfish fillet   fried black pudding   cabbage with paprika   chutney with tomatoes and apricots   saffron rice	39.-
<b>CHEESE SPAETZLI</b>  homemade Tyrolean spaetzle   Austrian cheese   fried onions   chives	25.-

## SOMETHING FOR THE VOCABULARY


### Austrian Vocabulary

Frittaten (pancake)	Erdäpfel (potatoes)	Kren (horseradish)	Paradeiser (tomatoes)
Hendl (chicken)	Vogersalat (lamb's lettuce)	Tafelspitz (braised aitchbone)	Schmankerl (delicate)
Rostbraten (roasted entrecôte)	Nockerl (spaetzli)	Waller (catfish)	Blunze (black pudding)

## LUNCH

### REFINED, COLD DELICACIES


Starter Main Course

<b>SALMON TRIO</b> as sashimi, tartare and praline   granny smith jelly   cabbage and wasabi salad   pickled ginger	24.-	
<b>GREEN SALAD OR MIXED SALAD</b>  roasted seeds   crunchy bread croutons	14.-	23.-
<b>BEEF TARTAR</b> prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	24.-	
<b>TARTAR PARIS STYLE</b> Beef   Armagnac   gratinated with Café de Paris butter   french fries		39.-
<b>TARTAR TOSCANA</b> Beef   Grappa di Brunello   sun dried tomatoes   peppers   rocket salad   parmesan cheese   croutons		37.-
<b>TARTAR DANISH STYLE</b> Beef   shortly sautéed in butter   served on toast   fresh horseradish		37.-
<b>TARTAR NORDICA</b> Smoked salmon   sour cream   lemon   parsley   chili   green apple   portulac   salmon roe   capers		37.-
<b>SALAD «FRANÇOIS»</b> seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg		27.-
<b>CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:</b> Tuscany dressing   creamy herb dressing   raspberry dressing   wild honey vinaigrette   balsamic vinegar & extra virgin olive oil		

### HOUSE CLASSICS

½ PORTION

MAIN COURSE

<b>ENTRECÔTE « CAFÉ DE PARIS»</b> (200 g) Argentinian Angus beef   fried   gratinated with "Café de Paris"-sauce   pimientos del padron   French fries		53.-
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	32.-	42.-
<b>CALF'S LIVER</b> veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	29.-	37.-
<b>FILLETS OF PERCH</b> deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	32.-	42.-
<b>BOLETUS RISOTTO</b>  prepared with white wine   pickled artichokes   crispy kale   pickled physalis	20.-	36.-

#### WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | truffled mashed potatoes | dauphine potatoes  
spaetzli | tagliatelle | riz or vegetables

second side dish:

+ 5.-



# Sweets from Austria



## PURE SEDUCTION

<b>WHITE COFFEE MOUSSE</b> (speciality of our house!)	17.-
Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	
<b>VIENNESE APPLE STRUDEL</b>	16.-
homemade   served lukewarm   apple and raisin filling   creamy bourbon vanilla sauce   whipped cream	
<b>KAISERSCHMARREN</b>	16.-
classic egg pancake   fried in butter   flamed with rum   plum roaster   whipped cream	
<b>CRUMBLE CAKE</b>	15.-
with cinnamon plums   grandmother's original recipe   served lukewarm   vanilla ice cream   whipped cream	
<b>PANNA-COTTA</b>	17.-
flavored with chocolate   refined with chestnut   blood oranges   punch marinade   whipped cream	

## SWISS CHEESE

<b>CHEESE PLATE</b> <sup>100g</sup>	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	

## SPIRITS AND BRANDIES

### Grappa

Grappa Riesling-Sylvaner (41%)	7.-	Grappa Gwürztraminer (41%)	8.-
Grappa Barolo (41%)	11.-	Grappa di Moscato (41%)	9.-
Vecchia Romagna (40%)	7.-		

### Fruit brandy

Zürcher Quitten (41%)	8.-	Lauerzer Kirsch (41%)	8.-
Apfelbrand Gravensteiner (41%)	7.-	Morand Williamine (43%)	8.-
Zürcher Williams (41%)	8.-	Morand Apricotine (41%)	8.-
Alm Mand'l Marillen (36%)	9.-	Löwen Haselnuss-Geist (42%)	10.-

### Spirits

Hennessy X.O. (40%)	26.-		
Calvados Morin Père (40%)	8.-	Vieille Prune (41%)	8.-

### Rum

Bumbu Rum Co, Barbados (40%)	15.-	Plantation XO 20th, Barbados (40%)	18.-
Don Papa, Philippines (40%)	21.-	Gold of Mauritius (40%)	20.-
Pacto Navio, Cuba (40%)	20.-	The Kraken, USA (40%)	12.-

## AFTER DINNER COCKTAILS

<b>ESPRESSO-MARTINI</b>	15.-	<b>AMARETTO-SOUR</b>	15.-
Absolut Vodka   Kahlua   Espresso		Amaretto   Lemon juice   Orange juice	
<b>WHITE RUSSIAN</b>	15.-	<b>BLACK RUSSIAN</b>	14.-
Absolut Vodka   Kahlua   Cream		Absolut Vodka   Kahlua	

**COLD TEMPTATIONS**

kleiner Coupe    grosser Coupe

<b>BROWNIES</b>	13.-	18.-
chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream		
<b>HOT-BERRY</b>	13.-	18.-
vanilla and strawberry ice cream   hot berries   cream		
<b>DANEMARK</b>	12.-	17.-
vanilla ice cream   hot chocolate sauce   cream		
<b>BANANA-SPLIT</b>	12.-	17.-
vanilla ice cream   bananas   hot chocolate sauce   almonds   cream		
<b>ICED CAFÉ</b>	12.-	17.-
espresso ice cream   chilled Arabica coffee   coffee beans   cream		
<b>CASSIS-VIEILLE PRUNE</b>	15.-	20.-
fruity blackcurrant sorbet   shot of delicate Vieille Prune		
<b>LIMONEN-VODKA</b>	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.-

