

Weekly Hits

03. - 07. February 2025

The agony of choice (included in the menu)

Choose between a asian **poultry cream** or a **Mediterranean buckwheat salad** with hazelnut dressing

Rustic Specialty 24.-

Beef bird | with Klevner red wine sauce | braised in the oven
smoked bread cubes and mushroom garniture
parsley and carrot duet | fluffy potato mousse

Chef's Favourite 36.-

Beef fillet strips | roasted pink | on a recent teriaki-sauce
sprouts | bamboo | Chinese cabbage | peppers
braised pack choi | Asian noodles

Petri-Heil 29.-

Victoria perch fillet | grilled | fried golden brown in butter
pineapple, papaya & coriander salsa green onions
sesame dry rice

Meatless 22.-

Polenta gnocchi | tossed in butter | with a racy all'arrabbiata tomato sauce | chili | black olives | parsley
grated parmesan cheese

Our wine recommendation from Austria: 1 dl

Sauvignon Blanc, Südsteiermark (2023) 8.50

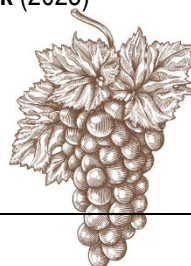
Producer: Weingut Wohlmuth

Grape: Sauvignon Blanc

Zweigelt Umathum (2020) 10.-

Producer: Umathum

Grape: Zweigelt





AUSTRIAN CREATIONS TO START

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

AUSTRIAN DELICACIES

ORIGINAL VIENNESE SCHNITZEL veal nut breaded clarified butter parsley potatoes lemon cranberries	45.-
VIENNESE FRIED CHICKEN boneless marinated in buttermilk deep-fried potato and lamb's lettuce salad radishes	40.-
BRAISED AITCHBONE root vegetables creamy spinach horseradish with apple chive sauce potatoes	44.-
ONION ROAST BEEF with onion & mustard mariande roasted pink Zweigelt sauce bacon beans spaetzli fried onions pickled gherkins	49.-
BEEF CHEEK in Burgundy sauce braised yellow turnips truffled mashed potatoes chervil and lemon cremolata	42.-
WALLER & BLUNZE poached catfish fillet fried black pudding cabbage with paprika chutney with tomatoes and apricots saffron rice	39.-
CHEESE SPAETZLI  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)	Vogelsalat (lamb's lettuce)	Tafelspitz (braised aitchbone)	Schmankerl (delicate)
Rostbraten (roasted entrecôte)	Nockerl (spaetzli)	Waller (catfish)	Blunze (black pudding)

LUNCH DINNER

REFINED, COLD DELICACIES

Starter Main Course

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

HOUSE CLASSICS

½ PORTION

MAIN COURSE

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

WHITE COFFEE MOUSSE (speciality of our house!)

Felchlin chocolate | flavoured with Arabica coffee | saffronized cumquats | pistacchio ice cream

17.-

VIENNESE APPLE STRUDEL

homemade | served lukewarm | apple and raisin filling | creamy bourbon vanilla sauce | whipped cream

16.-

KAISERSCHMARREN

classic egg pancake | fried in butter | flamed with rum | plum roaster | whipped cream

16.-

CRUMBLE CAKE

with cinnamon plums | grandmother's original recipe | served lukewarm | vanilla ice cream | whipped cream

15.-

PANNA-COTTA

flavored with chocolate | refined with chestnut | blood oranges | punch marinade | whipped cream

17.-

SWISS CHEESE

CHEESE PLATE ^{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.-

SPIRITS AND BRANDIES

Grappa

Grappa Riesling-Sylvaner (41%)

7.-

Grappa Barolo (41%)

11.-

Vecchia Romagna (40%)

7.-

Grappa Gwurztraminer (41%)

8.-

Grappa di Moscato (41%)

9.-

Fruit brandy

Zürcher Quitten (41%)

8.-

Apfelbrand Gravensteiner (41%)

7.-

Zürcher Williams (41%)

8.-

Alm Mand'l Marillen (36%)

9.-

Lauerzer Kirsch (41%)

8.-

Morand Williamine (43%)

8.-

Morand Apricotine (41%)

8.-

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.-

Don Papa, Philippines (40%)

21.-

Pacto Navio, Cuba (40%)

20.-

Plantation XO 20th, Barbados (40%)

18.-

Gold of Mauritius (40%)

20.-

The Kraken, USA (40%)

12.-

AFTER DINNER COCKTAILS

ESPRESSO-MARTINI

15.-

Absolut Vodka | Kahlua | Espresso

AMARETTO-SOUR

15.-

Amaretto | Lemon juice | Orange juice

WHITE RUSSIAN

15.-

Absolut Vodka | Kahlua | Cream

BLACK RUSSIAN

14.-

Absolut Vodka | Kahlua

For information on allergies or origin of each dish, kindly contact our staff. All prices are in Swiss Francs and including value added tax of 8.1%.

COLD TEMPTATIONS

kleiner Coupe grosser Coupe

BROWNIES

chocolate and vanilla ice cream | hot chocolate sauce | brownies | cream

13.-

18.-

HOT-BERRY

vanilla and strawberry ice cream | hot berries | cream

13.-

18.-

DANEMARK

vanilla ice cream | hot chocolate sauce | cream

12.-

17.-

BANANA-SPLIT

vanilla ice cream | bananas | hot chocolate sauce | almonds | cream

12.-

17.-

ICED CAFÉ

espresso ice cream | chilled Arabica coffee | coffee beans | cream

12.-

17.-

CASSIS-VIEILLE PRUNE

fruity blackcurrant sorbet | shot of delicate Vieille Prune

15.-

20.-

LIMONEN-VODKA

refreshing lime sorbet | shot of Absolut vodka

15.-

20.-

ICE-CREAM SELECTIONS:

vanilla, chocolate, strawberry, espresso, hazelnut, rum, lime or blackcurrant sorbet
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum

1 scoop

5.-

2 cl

+5.-

