






A FEAST FOR THE SENSES WITH REFINED CULINARY DELIGHTS

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

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

FRESHLY CAUGHT & PREPARED WITH LOVE

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

# *from the charcoal-grill*

<p><b>Oklahoma Spareribs</b> <sup>(400 g)</sup> 50.- slow-cooked pork ribs finished with a smoky whisky BBQ glaze</p>	<p><b>Wagyu Prime-Cut</b> <sup>(200 g)</sup> 68.- Australian Wagyu rump steak finished with a touch of fine sea salt</p>
<p><b>Pulled Pork Burger</b> <sup>(180 g)</sup> 36.- tender braised pork shoulder   blueberry BBQ sauce   coleslaw   pretzel brioche bun</p>	<p><b>Beef Fillet</b> <sup>(180 g)</sup> 60.- Australian Angus beef fillet with a spicy pepper BBQ glaze</p>
<p><b>Premium Pork Chop</b> <sup>(300 g)</sup> 42.- From brewer's grains-fed pork flavoured with fresh herbs</p>	<p><b>Chicken Wings</b> <sup>(400 g)</sup> 34.- crispy free-range chicken wings glazed with a honey BBQ marinade</p>
<p><b>Brewer's Grains Pork Bratwurst</b> <sup>(220 g)</sup> 27.- from the renowned Angst butchers</p>	<p><b>Beef Flank Steak</b> <sup>(200 g)</sup> 40.- with our homemade BBQ marinade</p>
<p><b>Included with all barbecue dishes:</b> 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.-)</p>	<p><b>Served with a homemade sauce of your choice :</b> blueberry BBQ   Chimichurri Dijon mustard   hollandaise Café de Paris butter   truffle mayonnaise (any additional sauce: + 4.-)</p>

## CLASSICS FOR EVERY CONNOISSEUR

	½ portion	Main course
<b>SALTIMBOCCA</b> veal rump   wrapped in prosciutto and sage   pan-fried   with Marsala sauce   green asparagus   buttered taglierini		48.-
<b>ZURICH SLICED VEAL</b> sautéed strips of veal   mushroom, white wine and cream sauce   roesti	35.-	44.-
<b>CALF'S LIVER</b> strips of veal liver, quickly fried in butter   shallots   sage & garden herbs   roesti	30.-	38.-
<b>ENTRECÔTE «CAFÉ DE PARIS»</b> <sup>(200 g)</sup> Australian angus beef   au gratin with café de paris sauce   pimientos   Zurich-style fries		55.-
<b>CHATEAUBRIAND</b> * (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**

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

## ALPINE CHEESE

<b>SWISS CHEESE</b> <sup>(100 g)</sup>	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

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

## DELICIOUS ICE CREAM TREATS

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

<b>OUR ICE CREAM FLAVORS:</b>		
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.-