

Lunch Hits

12th to 18th May 2025

The agony of choice (included in the menu)

Choose between a **vegetable bouillon** with baked peas or an Arabic **tabouleh salad** with lemon dressing

Rustic Specialty 24.-

Bündner-Capuns | classically prepared refined with Mostbröckli | baked in the oven with Alpine cheese | garden herbs

Chef's Favourite 36.-

Fillet of veal shoulder | cooked pink in the oven Pinot noir jus with dried tomatoes glazed snake beans | creamy truffle polenta

Petri-Heil 29.-

Salmon fillet | glazed in butter buttermilk and turmeric sauce | yellow zucchini perfumed with saffron | two kinds of wild rice

Meatless 22.-

Linguine "Pesto" | cooked al dente with homemade basil pesto | burrata glazed port wine figs | pepper

Our dessert recommendation:

Panna Cotta 8.-





served in a glass | vanilla & peach ragout whipped cream





SEASONAL CREATIONS TO START

STARTER MAIN COURSE




ASPARAGUS CREAM refined with bourbon vanilla white asparagus confit rabbit loin chervil oil	18.-	
WATERCRESS FOAM  perfumed with white port wine pear chutney mustard seeds cheese praline cress	16.-	
TUNA TARTAR ponzu marinade spiced pineapple wakame sea grass wasabi cream pickled onions	26.-	
ALPINE TARTAR beef mild, medium or spicy cherry brandy mustard cream capers egg yolk Belper tuber	25.-	
BEEF TARTAR prepared mild, medium or hot spiced capers red onions egg yolk cream	24.-	
WHITE ASPARAGUS  cooked gratinated with wild garlic hollandaise caramelized hazelnuts St. Gallen chips	27.-	
SHEEP'S CHEESE MOUSSE  fruity pepper coat asparagus duet pickled strawberries lemon gel tomato essence	22.-	
GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons	14.-	23.-
SALAD «FRANÇOIS» seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg		27.-

TO ACCOMPANY THE SALADS, CHOOSE A HOMEMADE DRESSING:

Tuscany dressing | creamy herb dressing | walnut mustard dressing | wild honey vinaigrette
balsamic vinegar & extra virgin olive oil

MEATLESS DELICACIES

STARTER MAIN COURSE

RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula	20.-	36.-
WHITE ASPARAGUS RISOTTO  cooked with white wine nettle broad beans confit tomatoes smoked scarmorza cheese	18.-	28.-
CHEESE TART  with alpine cheese fried morels confit shallots pear chutney cherry liqueur wild herb salad		32.-



FLAMBÉ ENJOYMENT AND TENDER PIECES OF MEAT

½ PORTION MAIN COURSE

FLAMBÉ PLEASURE (from 2 persons, served in two courses*)
(flambé at the table is not possible for groups of 8 or more)

p. P. 69.-

CHATEAUBRIAND | australian Angus beef | flambéed at your table | homemade bearnaise sauce
vegetables | dauphine potatoes

ENTRECÔTE CAFÉ DE PARIS

53.-

argentinian Angus beef | fried | gratinated with Café de Paris sauce | pimientos del padron | French fries

BEEF FILLET

60.-

fried to your wish | Madeira reduction | nettle | black truffle | creamy alpine cheese noodles

LAMB CHOPS

48.-

pink roasted | wild garlic lemon crust | grilled green asparagus | truffle hollandaise | potato gratin with Gruyère

PORCHETTA (ROLLED PORK BELLY)

39.-

filled with wild garlic cream cheese | glazed in the oven | Campari sauce | wild broccoli | creamy Fregola Sarda

VEAL SCHNITZEL

48.-

breaded | fried in clarified butter | glazed white asparagus | sauce Hollandaise | parsley potatoes

ZURICH SLICED VEAL

34.-

42.-

pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

CALF'S LIVER

30.-

38.-

veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

FROM THE WATER TO THE TABLE

½ PORTION MAIN COURSE

FILLETS OF PERCH

34.-

44.-

deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

FILLET OF WHITEFISH FROM THE LAKE OF ZURICH

40.-

fried on the skin side | turmeric apple foam | saffron fennel | broad beans | creamy herb risotto

HALIBUT

38.-

confit in lemon butter | beurre blanc with dijon mustard | coco beans | pear | Lyonnaise fried potatoes

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | mashed potatoes | dauphine potatoes
tagliatelle | risotto | rice | Fregola Sarda or vegetables

second side dish of your choice:

+ 5.-

FROM THE CHEESE TROLLEY

SWISS CHEESE

Choose your cheese directly at your table from our cheese cart. All 8 cheese rarities come from Switzerland and delight every cheese lover. Served with chutney or Ticino mustard, fruit bread, walnuts, caraway seeds and grapes

4 varieties 18.-
6 varieties 24.-

PURE SEDUCTION

WHITE COFFEE MOUSSE (House specialty!)

17.-

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

APPLE STRUDEL

16.-

homemade | served lukewarm | apple and raisin filling | vanilla ice cream | cream

POPCORN MOUSSE

17.-

sweet popcorn | white chocolate | salty caramel | pickled tangerines

CRUMBLE CAKE

14.-

with organic rhubarb | grandmother's recipe | served lukewarm | yoghurt ice cream | cream

PISTACHIO TARTLETS

16.-

crispy shortcrust pastry base | burnt pistachio cream | strawberries | Grand-Marnier | lemon balm

COLD TEMPTATIONS

small Coupe large Coupe

ROMANOFF

13.- 18.-

garden-fresh strawberries | vanilla ice cream | strawberry ice cream | strawberry coulis | 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 | coffee beans | 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

ICE CREAM SELECTIONS:

vanilla, chocolate, strawberry, pistachios, espresso, hazelnut, rum (with raisins), lime or cassis sorbet
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havana Rum

1 scoop 5.-
2 cl +5.-