



differente
RESTAURANT
Lunch Menu
21. – 25. Oktober 2024



Weekly Hits

Choose between a creamy black salsify soup or a small braised beetroot salad with herb vinaigrette

TRENDY MEAL 27.-
Autumn quiche | crispy puff pastry base | quince | pumpkin | walnuts | Manchego cheese | pickled radicchio | smoked almonds

RUSTIC SPECIALTY 24.-
Vaudois saucisson | carefully poached in stock | creamy horseradish-mustard sauce | creamy creamed kale | classic potato gratin

CHEF'S FAVOURITE 36.-
Veal involtini | stuffed with herb and cheese mousse | roasted | marsala sauce | French ratatouille | parsley tagliatelle

PETRI HEIL 29.-
Victoria perch | fried in olive oil | parsley sauce | artichokes | dried tomatoes | orange oil | creamy oriental bulgur

MEATLESS 22.-
Pumpkin agnolotti | poached | tossed in brown sage butter | confit tomatoes | grapes | walnuts | rocket salad | parmesan foam

Starters

BOLETUS CREAM

Armagnac | herbs | wild duck tartar | shallot confit | black walnut | thyme oil

Starters

Main Course

19.-

TRUFFLE BRIE

baked in batter | lettuce | orange | grapes | pins | wild honey vinaigrette

20.-

VENISON TARTAR

pickled tartar | potato pancakes | parsnip espuma | sweet pumpkin seeds | cress

24.-

39.-

Homemade classics

DEER FILLET

in bacon | fried in rosemary butter | Zweigelt-black currant reduction | savoy cabbage and pear duet | spaetzli

½ Portion

Main Course

46.-

VENISON ESCALOPE

in bacon | fried in rosemary butter | Zweigelt-black currant reduction | savoy cabbage and pear duet | spaetzli

48.-

ENTRECÔTE «CAFÉ DE PARIS» (200 g)

argentinian Angus beef | fried | "Café de Paris"-sauce | gratinated | pimientos | French fries

53.-

ZURICH SLICED VEAL

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

34.-

42.-

FILLETS OF PERCH FROM LAKE ZURICH

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

34.-

44.-

RAVIOLI ROYAL

homemade truffle ravioli | creamy Champagne sauce | arugula

20.-

36.-

Tartar specialties

TARTAR TOSCANA

Beef | Grappa di Brunello | sun dried tomatoes | peppers | rocket salad | parmesan cheese | croutons

Starters

Main Course

37.-

TARTAR CLASSIC

Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

37.-

TARTAR PARIS STYLE

Beef | Armagnac | gratinated with Café de Paris butter | french fries

39.-

TARTAR ROSSO

2 types of beetroot | smoked crème fraîche | pine nuts | pea cress | basil sprouts

28.-

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.-
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PURE SEDUCTION

WHITE COFFEE MOUSSE (speciality of our house!) Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	17.-
VERMICELLES cookie base vanilla mousse marinated vermicelles mini meringue sour cherries berries cream	16.-
APPLE CRUMBLE grandmother's original recipe served lukewarm vanilla ice cream cream	15.-
CRÈME BRÛLÉE prepared with pumpkin seeds Vieille-Prune marinated wild berries hazelnut ice cream sorrel	17.-
BANOFFEE TARTLETS crispy base banana tartare Dulce de Leche cream cinnamon topping chocolate shavings cream	16.-

COLD TEMPTATIONS

	small Coupe	large Coupe
NESSELRODE vermicelles meringue vanilla ice cream glazed chestnuts cream	13.-	18.-
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 2 cl	5.- +5.-
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