

Gourmet Menu

The culinary signature of our kitchen team

Char Tartare

freshly prepared | tapioca | sweet and sour pickled cucumber
finger limes | grapefruit gel | mustard caviar

Palacio de Bornos / Verdejo
Origin: Ruedo (Spain)

Porcini Mushroom Soup

refined with cognac | oxtail dumpling
leek strips | black walnut

Grand Ardèche IGP / Chardonnay
Origin: Côteaux de l'Ardèche (France)

Beef Wellington

with Swiss chard and wild mushroom | baked in puff pastry
cooked medium | port wine reduction
braised vegetables | potato mousseline

Meisterwerk / Cabernet Franc, Merlot, Zweigelt
Origin: Burgenland (Austria)

White Peach Mousse

with Tasmanian mountain pepper
vanilla blossom espuma

or

Cheese Selection

Brie de Luxe, Zurich Oberland semi-hard cheese, mild Gruyère and
Tremola-Gottardo (alternatively fresh goat cheese)

Niepoort 10 years old tawny
Origin: Porto (Portugal)

3 course CHF 95 p. P.
(CHF 38 for accompanying wines)

4 course CHF 105 p. P.
(CHF 45 for accompanying wines)



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25/26

CHRIST
MAS
AND
NEW YEAR
25/26


different
RESTAURANT



CHOPPED WITH LOVE, MILD, MEDIUM OR SPICY

STARTER

MAIN-COURSE

TARTAR SYMPHONY (house specialty)

Rediscover the world of tartare – six unique variations that make every bite an experience

CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | ORIENT

HOUSE SPECIALTY

45.-

TARTAR CLASSIC

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

25.-

36.-

TARTAR TOSCANA

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

27.-

37.-

TARTAR PARISER-ART

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

40.-

TARTAR PÉRIGORD

Veal | truffle essence | black truffle slicer | quail egg | balsamic cherries

48.-

TARTAR TENNESSEE

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

47.-

TARTAR NORDICA

Smoked salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

24.-

36.-

TARTAR ORIENT

Chickpeas | spicy muhammara sauce | deep-fried falafel | mint salad | walnut oil

22.-

30.-

HOMEMADE CREATIONS TO START

STARTER

MAIN-COURSE

POTATO AND LEEK CREAM

Grandma's style | confit egg yolk | savoy cabbage strips | crispy bacon cubes

17.-

QUAIL BREAST

coated in pistachios | juicy roast | truffled mashed potatoes | port wine and orange sauce

27.-

HOME MARINATED SALMON

refined with forest aromas | black salsify cream | pickled wild mushrooms | crispy apple chips

22.-

GOAT CHEESE

glazed with honey | pickled chicory | plum chutney | cardamom-cinnamon gel | bread chips

20.-

LEAF OR MIXED SALAD

roasted seeds | crispy bread croutons

14.-

23.-

SALAD «FRANÇOIS»

colorful seasonal salad | warm chicken breast slices | fried bacon | tomatoes | egg

27.-

To accompany the salads, choose a homemade dressing: Tuscany dressing | creamy herb dressing
raspberry vinaigrette | wild honey vinaigrette | balsamic vinegar & extra virgin olive oil

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MEAT DELICACIES

½ PORTION MAIN COURSE

ENTRECÔTE CAFÉ DE PARIS	53.-
australian Angus beef fried gratinated with Café de Paris sauce pimientos del padron Zuri fries	
BEEF FILET ROSSINI	60.-
grilled grilled duck liver Madeira jus honey carrots pea cream truffled potato millefeuille	
LAMB GIGOT	40.-
stuffed with herbs gently braised in the oven red wine sauce flower sprouts creamy tomato polenta	
VEAL CUTLED	48.-
pink fried in butter creamy porcini mushroom and Armagnac sauce sautéed swiss chard pumpkin tagliatelle	
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)	

FLAMBÉ PLEASURE (from 2 persons, served in two courses*)	p. P. 69.-
(flambé at the table is not possible for groups of 8 or more)	
CHATEAUBRIAND australian Angus beef cooked in one piece flambéed at your table homemade bernaïse sauce vegetables dauphine potatoes	

FRESHLY CAUGHT AND PREPARED WITH LOVE

½ PORTION MAIN-COURSE

FILLETS OF PERCH	34.- 44.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
FERA FILLET	42.-
from lake Zurich poached in white wine herb beurre blanc swiss chard beech mushrooms alpine risotto	

MEATLESS DELICACIES

½ PORTION MAIN-COURSE

RAVIOLI ROYAL 	20.- 36.-
homemade truffle ravioli creamy Champagne sauce arugula	
ALPINE HERBS RISOTTO 	18.- 29.-
Aquarello risotto refined with mountain cheese caramelized pearl onions braised pear chervil	
PUMPKIN TAGLIATELLE 	27.-
cooked al dente pumpkin cream braised pumpkin wedges roasted walnuts wild herb salad	

Would you like another side dish? Zuri french fries | roesti | boiled herb potatoes | truffled mashed potatoes
tagliatelle | tomato polenta | white wine risotto | seasonal vegetables (second side dish: + 5.-)

ALPINE CHEESE

SWISS CHEESE ^{100g (100g)}

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.

PURE SEDUCTION

WHITE COFFEE MOUSSE (House specialty!)

17.-

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

CHESTNUT PARFAIT

15.-

creamy parfait | cinnamon-infused | orange and cardamom gel | plum compote | glazed chestnuts | mint

VIENNESE APPLE STRUDEL

16.-

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

CHOCOLATE VARIATION

18.-

chocolate éclair | milk chocolate ganache | white chocolate pearls | salty brownie ice cream | lemon balm

PORT WINE PEAR

15.-

pear poached in white port wine | flambéed meringue | yuzu mascarpone cream | mango and chili compote

COLD TEMPTATIONS

small Coupe large Coupe

NESSELRODE

13.-

18.-

vermicelles | meringues | vanilla ice cream | glazed chestnuts | 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

BLACK FOREST

12.-

17.-

vanilla ice cream | chocolate ice cream | cherry-marzipan ice cream | pickled cherries | 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

LIMONEN-VODKA

15.-

20.-

refreshing lime sorbet | shot of Absolut vodka

ICE CREAM SELECTIONS:

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

1 scoop
2 cl

5.-
+5.-