

Weekly Hits

17. - 21. February 2025

The agony of choice (included in the menu)

Choose between a creamy **white wine soup** with apricot chutney or a small **apple and celery salad** with chopped walnuts

Rustic Specialty 24.-

Swiss pasta with minced meat | exclusive, homemade veal bolognese | Gruyère cheese | apple sauce

Chef's Favourite 36.-

Beef pepper Steak | roasted pink | sliced port wine reduction | pea and apple cream oven carrots | creamy potato gratin

Petri-Heil 29.-

Swordfish fillet | briefly grilled tomato-mango-curry sauce | caramelized shallots fried pimientos | cardamom rice

Meatless 22.-

Beetroot risotto | made from yellow beetroot with saffron perfumed | fresh goat cheese roasted pine nuts | belper tuber | arugula

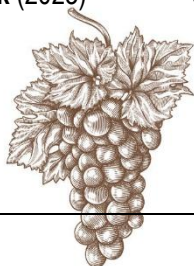
Our wine recommendation from Austria: 1 dl

Sauvignon Blanc, Südsteiermark (2023) 8.50

Producer: Weingut Wohlmuth
Grape: Sauvignon Blanc

Zweigelt Umathum (2020) 10.-

Producer: Umathum
Grape: Zweigelt





specialties from

Austria



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)	Vogelssalat (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.-
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SPIRITS AND BRANDIES

Grappa

Grappa Riesling-Sylvaner (41%)	7.-	Grappa Gwürztraminer (41%)	8.-
Grappa Barolo (41%)	11.-	Grappa di Moscato (41%)	9.-
Vecchia Romagna (40%)	7.-		

Fruit brandy

Zürcher Quitten (41%)	8.-	Lauerzer Kirsch (41%)	8.-
Apfelbrand Gravensteiner (41%)	7.-	Morand Williamine (43%)	8.-
Zürcher Williams (41%)	8.-	Morand Apricotine (41%)	8.-
Alm Mand'l Marillen (36%)	9.-	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.-	Plantation XO 20th, Barbados (40%)	18.-
Don Papa, Philippines (40%)	21.-	Gold of Mauritius (40%)	20.-
Pacto Navio, Cuba (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

COLD TEMPTATIONS

kleiner Coupe grosser Coupe

BROWNIES	13.-	18.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HOT-BERRY	13.-	18.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
BANANA-SPLIT	12.-	17.-
vanilla ice cream bananas hot chocolate sauce almonds 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, espresso, hazelnut, rum, lime or blackcurrant sorbet	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	2 cl	+5.-

