

CHEF'S SELECTION

ALPINE TARTAR

venison marinated in wild herbs | served in a bone marrow
black garlic cream | port wine shallots

PIKEPERCH FILLET

confit in nut butter | beetroot beurre blanc
honey glazed carrots | radish | creamy pumpkin risotto

MULLED WINE SORBET

port wine figs | oxalis
refined with Amaretto

DEER & RABBIT

grilled deer fillet | baked rabbit praline
marbled game jus | beetroot duet | mashed potatoes

PUMPKIN TARTLET

oven-fresh shortcrust pastry | pumpkin cream
crunchy chestnut crumble
homemade speculoos ice cream

5-course menu
CHF 99.-

Wine Recommendation

White wine

Grand Ardèche IGP, 2023

Producer: Louis Latour, Ardèche-France

Grape variety: Chardonnay

1dl

10.00

7.5dl

60.-

Red wine

Meisterwerk, 2024

Producer: Markus IRO Winery, Burgenland Austria

Grape variety: Cabernet Franc, Merlot, Zweigelt

13.50

79.-

GET IN THE MOOD FOR AUTUMN DELIGHTS

STARTER MAIN COURSE

PORCINI CREAM SOUP 	17.-	
infused with fine cognac wild mushroom tartar homemade truffle ravioli sorrel		
DEER PÂTÉ	24.-	
with duck liver chestnut smoky juniper cream fig mustard wild herbs		
TRUFFLE BRIE 	21.-	
baked in phyllo dough with honey notes small herb salad cranberry dressing		
LAMB'S LETTUCE	19.-	32.-
with sautéed mushrooms chopped egg crispy bacon croutons juniper-pumpkin dressing		
LEAF OR MIXED SALAD 	14.-	23.-
roasted seeds crispy bread croutons		
TONNO-TONNATO	25.-	42.-
pink tuna tataki creamy tuna sauce shallot gel crispy capers pumpernickel chips		
ALPINE TARTAR	26.-	39.-
venison marinated with herbs served in a bone marrow black garlic cream port wine shallots		
SALAD FRANÇOIS		27.-
colorful seasonal salads lukewarm chicken breast slices fried bacon tomatoes egg		

CHOOSE A HOMEMADE DRESSING WITH YOUR SALADS:

Tuscany dressing | creamy herb dressing | juniper-pumpkin dressing | cranberry dressing
aceto di modena and extra virgin olive oil

MEATLESS DELICACIES

STARTER MAIN COURSE

AUTUM PLATTER 		30.-
autumn vegetables apple-red cabbage sautéed wild mushrooms spaetzle saffron apple fig		
RAVIOLI ROYAL 	20.-	36.-
house specialty truffle ravioli white wine cream sauce arugula shavings of black truffle		
SWEET POTATO GNOCCHI 	17.-	27.-
tossed in brown sage butter glazed chicory roasted brussels sprouts pear gel wood sorrel		

FLAMBÉ PLEASURE (for 2 or more people, served in two courses)

p. P. 69.-*

(For groups larger than 8 people, flambéing at the table is unfortunately not possible.)

SADDLE OF VENISON | roasted whole in the oven until medium-rare | flambéed at your table | homemade game cream sauce
apple-red cabbage | brussel sprouts | wild mushrooms | chestnuts | saffron apple | cranberries | port wine figs | spaetzli

VENISON SCHNITZEL

46.-

pink roasted | Cognac and chanterelle cream sauce | apple-red cabbage | chestnuts | Port wine figs | spaetzli

DEER & RABBIT

44.-

grilled deer fillet | baked rabbit praline | marbled game gravy | beetroot duet | mashed potatoes

PAPPARDELLE WITH WILD BOAR

36.-

tender wild boar ragout | tomato and mushroom sauce | pappardelle | shavings of parmesan

BEEF FILET "ROSSINI" (150 g)

60.-

from the charcoal grill | duck liver | truffled port wine sauce | creamy spinach | mushrooms | pommes dauphine

ENTRECÔTE «CAFÉ DE PARIS» (200 g)

55.-

argentine Angus beef | fried | gratinated with Café de Paris sauce | pimientos | Zuri fries

ZURICH SLICED VEAL

34.-

44.-

sautéed 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

MAIN COURSE

FILLETS OF PERCH

34.-

44.-

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

PIKEPERCH FILLET

39.-

glazed in nut butter | beetroot beurre blanc | honey-glazed carrots | radish | creamy pumpkin risotto

WOULD YOU LIKE A DIFFERENT SIDE DISH WITH YOUR MAIN COURSE?

Zurich fries | roesti | boiled herb potatoes | mashed potatoes | homemade spaetzli | pommes dauphine | sweet potato gnocchi
pappardelle | white wine risotto | seasonal vegetables
second side dish of your choice: + 7.-

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

TARTAR CLASSIC	25.- 36.-
beef prepared mild, medium or hot spiced capers onions egg yolk cream	
TARTAR TOSCANA	26.- 37.-
beef Grappa braised bell peppers arugula grated Parmesan	
TARTAR PARIS STYLE	40.-
beef with Armagnac gratinated with Café de Paris butter Zuri fries	
TARTAR DANISH WAY	38.-
beef sautéed in butter served on buttered toast grated horseradish mustard caviar pickles	
TARTAR «AT THE TABLE»	50.-
beef filet carefully selected ingredients for your custom-made steak tartare prepared right in front of you	
TATAR PÉRIGORD	45.-
veal Mediterranean marinade truffle paste mustard ice cream herb crumble truffle	
TARTAR ALPINE	39.-
venison marinated with herbs served in a bone marrow black garlic cream port wine shallots	
TATAR HIGHLAND	50.-
buffalo with Scotch potato hash brown pear gel mustard caviar served in applewood smoke	
TARTAR NORWAY	38.-
salmon Pommery mustard avocado sea trout roe wild herbs	
TARTAR PURPUR 	22.- 28.-
grilled eggplant Muhammara marinade chickpea duet mint	

HOMEMADE SWEET TREATS

WHITE COFFEE MOUSSE (house specialty!)	16.-
Felchlin chocolate flavoured with Arabica coffee orange filets toasted pistachios	
PUMPKIN TARTLETS	15.-
shortcrust pastry pumpkin cream crispy chestnut crumble homemade speculoos ice cream	
PLUM TIRAMISU	14.-
sponge fingers with coffee flavors mascarpone cream with plums scented with vieille prune	
VERMICELLE	15.-
chestnut purée with cherry brandy crispy mini meringues sour cherries berries whipped cream	
CRÈME BRÛLÉE	16.-
flavored with amaretto apple gel cane sugar crumble homemade cinnamon ice cream	

SWISS CHEESE (100 g)	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.		

ICE CREAM CREATIONS	small coupe	large coupe
NESSELRODE	13.-	18.-
vermicelle meringues vanilla ice cream glazed chestnuts whipped cream		
CHERRY	13.-	18.-
cherry-marzipan ice cream vanilla ice cream pickled cherries cherry brandy whipped cream		
BROWNIES	13.-	18.-
chocolate ice cream vanilla ice cream chocolate sauce brownies whipped cream		
HOT-BERRY	13.-	18.-
vanilla ice cream strawberry ice cream hot wild berry ragout whipped cream		
DENMARK	12.-	17.-
vanilla ice cream hot chocolate sauce whipped cream		
ICE-CAFÉ	12.-	17.-
espresso ice cream chilled Arabica coffee whipped cream		
CASSIS-VIEILLE PRUNE	15.-	20.-
blackcurrant sorbet shot of Vieille Prune		
LIME VODKA	15.-	20.-
lime sorbet shot of Absolut vodka		

OUR ICE CREAM FLAVORS:		
vanilla chocolate strawberry cherry-marzipan pistachio espresso hazelnut rum	1 scoop	5.-
lime or blackcurrant sorbet		
with whipped cream		+ 2.-
with vieille prune kirsch williams vodka cointreau havana rum	2 cl	+ 5.-