


differente
 RESTAURANT
Lunch Menu
 04. – 08. November 2024



Weekly Hits

Choose between a Potato and leek soup or a sweet and sour pumpkin salad with seed oil dressing

TRENDY MEAL 27.-
Pumpkin goulash | braised in a racy paprika and red wine sauce | refined with spicy chorizo | thyme and sour cream | eblycorn | chervil

RUSTIC SPECIALTY 24.-
G'hackets & Hörnli | Swiss Hörnli cooked al dente | with homemade veal Bolognese | Gruyère grated cheese | apple sauce

CHEF'S FAVOURITE 36.-
Petit tender (beef shoulder fillet) | pink glazed | port wine and cherry jus | turnip mousse | bean duet | deep-fried potato croquettes | herb oil

PETRI HEIL 29.-
Spaghetti "Frutti di Mare" | squid | tuna | mussels | Sicilian tomato sauce | herbs | olives | spinach leaves | pecorino cheese

MEATLESS 22.-
Polenta gnocchi | poached in herb stock | on a creamy cauliflower sauce | yellow beetroot | fried kale | roasted nuts

Starters

BOLETUS CREAM

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

Starters

19.-

Main Course

LAMB'S LETTUCE

fried chantarelles | egg | bacon | croutons | raspberry dressing

18.-

32.-

SALMON TRIO

as sashimi, tartare and praline | Granny Smith jelly | cabbage & wasabisalad | pickled ginger

24.-

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

fried | chantarelle-cognac sauce | apple-red cabbage | glazed chestnut | saffron apple | spaetzli

48.-

ZURICH SLICED VEAL

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

34.-

42.-

CALF'S LIVER

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

30.-

38.-

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 CLASSIC

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

Starters

Main Course

35.-

TARTAR TOSCANA

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

37.-

TARTAR PARIS STYLE

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

39.-

TARTAR GRISON

Venison | pickled tartare | potato pancakes | parsnip espuma | sweet pumpkin seeds | cress

39.-

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	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	2 cl	+5.-