




TAKE-AWAY MENU

WEEKLY HITS 24TH TO 28TH OF MARCH 2025 (ONLY LUNCH TIME, 11.30 TO 14.00)


RUSTIC SPECIALTY	18.-
Veal sausage from the grill with a spicy onion red wine sauce glazed kohlrabi with herbs fluffy potato and chive mash	
CHEF'S FAVOURITE	27.-
Petit Tender (Second Cut Beef) Pink-roasted Sliced Creamy Cognac Pepper Sauce Caramelized Leek Butter Noodles	
PETRI HEIL	22.-
Halibut fillet confit in lemon butter Beurre Blanc with Dijon mustard Coco beans Diced pears Lyoner-style roasted potatoes	
MEATLESS 	17.-
Fregola Sarda (Sardinian speciality) Smoked pasta balls Creamy sauce Sundried tomatoes Shredded burrata Wild garlic pesto	

HOUSE CLASSICS (MO TO FR+SU 11.30 TO 21.30, SA 17.00 TO 22.00)

TARTAR CLASSIC	26.-
Beef prepared mild, medium or hot spiced capers red onions egg yolk cream	
TARTAR TOSCANA	28.-
Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons	
ZURICH SLICED VEAL	32.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
CALF'S LIVER	28.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	
FILLETS OF PERCH	32.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
SALAD «FRANÇOIS»	20.-
seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg	
RAVIOLI ROYAL 	27.-
homemade truffle ravioli creamy Champagne sauce arugula	
BOLETUS RISOTTO 	32.-
prepared with white wine pickled artichokes crispy kale pickled physalis	

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56

 Vegetarian dish / All prices are in CHF incl. 8.1% VAT.
For information on allergens in the individual dishes, please contact our staff.