

TAKE-AWAY MENU

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

ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	32.-
CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	28.-
FILLETS OF PERCH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	32.-
SALAD «FRANÇOIS» colorful seasonal salad warm chicken breast slices fried bacon tomatoes egg	20.-
RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula	27.-
WILD HERBS RISOTTO  Aquarello risotto refined with mountain cheese caramelized pearl onions braised pear chervil	22.-

CHOPPED WITH LOVE, SERVED MILD, MEDIUM OR SPICY

TARTAR CLASSIC Beef prepared mild, medium or hot spiced capers red onions egg yolk cream	27.-
TARTAR TOSCANA Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons	28.-
TARTAR PÉRIGORD Veal truffle essence black truffle slicer quail egg balsamic cherries	36.-
TARTAR NORDICA Smoked salmon sour cream lemon parsley chili green apple portulac salmon roe capers	27.-
TATAR ORIENT  Chickpeas spicy muhammara sauce deep-fried falafel mint salad walnut oil	22.-

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56