

Gourmet creations of our chef Keven Mattle

Food	starter	main
Cream of pumpkin soup hazelnuts crème fraîche pumpkin seed oil chervil	15.00	
Freshly chopped venison tartare brioche lamb's lettuce salad with porcini mushrooms shallot confit smoked butter caramelized port wine figs	29.00	
Sautéed venison escalope porcini mushroom sauce homemade quark spaetzle red cabbage		56.00
Deer stew – surprisingly different pink-roasted deer cubes blood-thickened game jus bacon croutons pearl onions mushrooms red cabbage homemade quark spaetzle		49.00
Sliced fallow deer pretzel-style bread dumplings game cream sauce brussels sprouts glazed chestnuts		47.00
Vegetarian autumn plate homemade quark spaetzle red cabbage brussels sprouts glazed chestnuts porcini cream sauce		35.00

We source our venison and fallow deer from Switzerland.

Dessert recommendation

Mohn parfait with almond biscuits plum compote cinnamon crumble	15.00
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Our wine recommendation	10 cl	75 cl
White wine Fläscher Meta, Grisons/Switzerland, 2020 producer: von Salis AG grapes: Chardonnay, Viognier	11.00	65.00
Red wine "1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2023 producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot The wine is dedicated to the 100th anniversary of Wüger Gastronomy	8.50	52.00

Salad	starter	main course
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Fresh market leaf salad vegetables croutons roasted seeds Prosecco house dressing	13.00	20.00
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Lamb's lettuce egg bacon croutons Prosecco house dressing	16.00	27.00
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Or choose a homemade dressing with your salad:
 Prosecco house dressing, herb dressing, balsamico dressing

Soup	starter
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Saffron cream soup rabbit tortelloni pistachios	15.00
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Small & exquisite delicacies	starter	main course
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Beef steak tatar «Ö» * Minced and prepared à la minute brioche toast or matchstick potatoes gratinated with Café de Paris butter upon request	26.00	37.00
	+5.00	

Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter	19.00	29.00
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Sea bass ceviche * pickled mustard black sesame bread chip	19.00	33.00
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*We are happy to serve our main courses as sharing plates.
 In this case, we will charge for two starters.

Pasta, vegetarian & vegan dishes	starter	main course
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Ravioli al Brasato "Ö" filled with red wine beef brasato brown butter	21.00	33.00
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Homemade tagliolini truffle cream sauce black truffle	21.00	32.00
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Porcini mushroom risotto warm truffle flavoured Parmesan cake	32.00	37.00
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Fried cauliflower "steak" cashew purée tahini sauce pomegranate seeds quinoa arugula		30.00
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Fish & Mussels	starter	main course
Sautéed salmon fillet potato straws Pernod herb sauce leeks		37.00
Moules marinières mussels in white wine court-bouillon shallots parsley matchstick potatoes	19.00	38.00
Moules provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes matchstick potatoes	19.00	38.00

Classic dishes	main course
Beef Entrecôte "Café de Paris" pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter matchstick potatoes	55.00
Sliced veal Zurich style creamy champignon sauce crispy rösti potatoes	44.00
Sliced veal liver sautéed in butter onions sage crispy rösti potatoes	38.00
Veal Cordon-Bleu filled with raclette cheese farmer's ham french fries carrots with chives	47.00
<u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, french fries, white wine risotto or vegetables Second amendment + CHF 5.00	

Desserts

Dessert of the day 5.50

Our team will gladly present the small delicacies

Tarte Tatin 15.00

caramelized upside-down warm apple tart | vanilla ice cream | whipped cream

Crème brûlée 12.00

caramelized with cane sugar | berry garnish

Homemade ice cream & sorbet

Ice cream **Sorbets** 4.90 / scoop

vanilla

chocolate

sour cream

lemon-lime

blood orange

passion fruit

whipped cream 1.50

dash of Vodka, Limoncello, Bräulio or Grand Marnier 5.00

Cheese	60g	100g
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Zurich Cheese Selection 12.00 18.00

Assorted Zurich Cheese Selection

Grappa grape jelly | caramelized hazelnuts | shallots confit

homemade fruit bread

Sweet wine	1dl	3.7dl
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Château Doisy-Védrines, 2020 21.50 64.00

producer: Château Doisy-Védrines, Sauternes-France

grape: Sémillon, Muscadelle

Spirits	Vol.%	2 cl
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Grappa

Grappa la Musa, Amarone, Berta 40 11.00

Grappa Elisi, Berta 43 11.00

Grappa di Barolo, Marolo 50 12.00

Swiss Premium Distillates from URS HECHT

Swiss Distiller of the Year

Vieille pear in Barrique 40 14.00

Vieille apricot in Barrique 40 17.00

Liqueur	Vol.%	4 cl
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Limoncello 25 9.00

Amaretto Disaronno 28 10.00

Baileys Original Irish Cream Likör 17 10.00

Grand Marnier Cordon Rouge Liqueur 40 12.00

You can find more spirits and cocktails in our bar menu.