



# Lunch Menu

02. – 06. Dezember 2024

## Weekly Hits

Choose between a **Zurich white wine soup with crotons** or a **white chicory and orange salad** with herb French dressing

### TRENDY MEAL 27.-

Potato dumplings | chorizo filling | paprika sauce | caramelized pointed cabbage | sour cream | piment d'Espelette

### RUSTIC SPECIALTY 24.-

Pork patties | lightly smoked | tenderly cooked in stock | creamy mustard sauce | champagne sauerkraut | herb and salt potatoes

### CHEF'S FAVOURITE 36.-

Veal shoulder fillet | roasted pink in the oven | strong Amarone shallot sauce | two types of cauliflower | fried polenta gnocchi | sprouts

### PETRI HEIL 29.-

Cod fillet | slowly confit in butter | saffronized beurre blanc | crunchy root vegetables | creamy beluga lentils

### MEATLESS 22.-

Pear ravioli | briefly poached in stock | tossed in brown sage butter | rocket salad | dried tomatoes | pine nuts | gorgonzola flakes

## starters

	Starter	Main Course
<b>BLACK SALSIFY FOAM</b> perfumed with turmeric   scallops   orange oil   honey cress   pumpernickel croutons	17.-	
<b>SALMON TRIO</b> as sashimi, tartare and praline   Granny Smith jelly   cabbage & wasabisalad   pickled ginger	24.-	
<b>BEEF TARTAR</b> prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	24.-	35.-
<b>GOAT CHEESE NOUGAT</b> 🌿 refined with pistachios   two kinds of cranberries   thyme-sponge   frisée	20.-	
<b>GREEN SALAD OR MIXED SALAD</b> 🌿 roasted seeds   crunchy bread croutons	14.-	23.-

### CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

Tuscany dressing | herb dressing | raspberry dressing | wild honey vinaigrette | balsamic vinegar & extra virgin olive oil

## Homemade classics

	½ Portion	Main Course
<b>ENTRECÔTE « CAFÉ DE PARIS »</b> (200 g) argentinian Angus beef   fried   gratinated with "Café de Paris"-sauce   pimientos del padron   French fries		53.-
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	34.-	42.-
<b>DUCK BREAST</b> roasted pink   orange-vodouvan sauce   rutabaga cream   pumpkin   apple chutney   polenta gnocchi		39.-
<b>PIKE PERCH FILET</b> grilled   mussel & bacon ragout   kale   quince   creamy parmesan tagliatelle		39.-
<b>BOLETUS RISOTTO</b> 🌿 prepared with white wine   pickled artichokes   crispy kale   pickled physalis	18.-	30.-
<b>SALAD « FRANÇOIS »</b> seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg		27.-

# *Tartar-Creations*



## **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 | TENNESSEE | PÉRIGORD | NORDICA | ROSSO**

45.-

**TARTAR CLASSIC** 35.-

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

**TARTAR PARIS STYLE** 39.-

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

**TARTAR TOSCANA** 37.-

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

**TARTAR DANISH STYLE** 37.-

Beef | shortly sautéed in butter | served on toast | fresh horseradish

**TARTAR PÉRIGORD** 45.-

Veal | truffle essence | truffle | port wine fig | wild herb salad | walnut pesto

**TARTAR GRISON** 39.-

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

**TARTAR TENNESSEE** 47.-

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

**TARTAR NORDICA** 37.-

Smoked salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

**TARTAR ROSSO**  28.-

2 types of beetroot | smoked crème fraîche | pine nuts | pea cress | basil sprouts

## SWISS CHEESE

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<b>CHEESE PLATE</b> <sup>100g</sup>	19.-
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	

## PURE SEDUCTION

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<b>WHITE COFFEE MOUSSE</b> (speciality of our house!)	17.-
Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	
<b>CRUMBLE CAKE</b>	15.-
with cinnamon plum   grandmother's original recipe   served lukewarm   vanilla ice cream   cream	
<b>CRÈME-BRÛLÉE</b>	17.-
prepared with pumpkin seeds   Vieille-Prune   marinated wild berries   hazelnut ice cream   sorrel	
<b>VERMICELLES</b>	16.-
Keksboden   Vanillemousse   mariniertes Vermicelles   Mini-Meringues   Sauerkirschen   Schlagrahm	
<b>BANOFFEE TARTLETS</b>	16.-
crispy base   banana tartare   Dulce de Leche cream   cinnamon topping   chocolate shavings   cream	

## COLD TEMPTATIONS

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	small Coupe	large Coupe
<b>NESSELRODE</b>	13.-	18.-
vermicelles   meringue   vanilla ice cream   glazed chestnuts   cream		
<b>BROWNIES</b>	13.-	18.-
chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream		
<b>HOT-BERRY</b>	13.-	18.-
vanilla and strawberry ice cream   hot berries   cream		
<b>DANEMARK</b>	12.-	17.-
vanilla ice cream   hot chocolate sauce   cream		
<b>BANANA-SPLIT</b>	12.-	17.-
vanilla ice cream   bananas   hot chocolate sauce   almonds   cream		
<b>ICED CAFÉ</b>	12.-	17.-
espresso ice cream   chilled Arabica coffee   coffee beans   cream		
<b>CASSIS-VIEILLE PRUNE</b>	15.-	20.-
fruity blackcurrant sorbet   shot of delicate Vieille Prune		
<b>LIMONEN-VODKA</b>	15.-	20.-
refreshing lime sorbet   shot of Absolut vodka		

### 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.-