

Lunch Hits

16th to 20th June 2025

The agony of choice (included in the menu)

Choose between an **asparagus cream** with vanilla or a small **rocket salad** with grilled melon, feta cheese and honey vinaigrette

Rustic Specialty 24.-

Turkey escalope "Valais style" | fried gratinated with tomato and mountain cheese
strong Cornalin jus | glazed courgettes | butter pasta

Chef's Favourite 36.-

Pork fillet medallion | pink roasted wafer-thin prosciutto | dark Prosecco apricot jus
Parmesan leaf spinach | creamy white wine risotto

Petri-Heil 29.-

Salmon fillet | juicy roasted | with a fruity orange crust
creamy velouté refined with vadouvan | purple carrots
sweet potato puree

Meatless 22.-

Agnolotti | stuffed with figs and pecorino
briefly poached | served with a chardonnay sauce
rocket salad | pine nuts

Our dessert recommendation:

Cheesecake 8.-

homemade | crumble base
American cheesecake mousse
apricot ragout | cream





SEASONAL CREATIONS TO START

STARTER MAIN COURSE




COLD MELON SOUP	17.-	
refined with Prosecco marinated shrimps grilled sugar melon honey balm huile de basilic		
ZUCCHETTI CREAM 	15.-	
perfumed with lime and mint leaves semolina ricotta dumplings balsamic pearls cress		
EGGPLANT CROSTINI	17.-	
Maggia bread topped with eggplant caviar fried salsiccia chili oil basil sprouts		
BURRATA 	23.-	
in a puff pastry tartlet burrata braised fig Amalfi lemon rocket salad pistachios		
ANTI-PASTI	25.-	
Prosciutto di Parma Salame Milano Mortadella Bologna Pecorino Romano Giardiniera		
BEEF FILLET CARPACCIO	26.-	45.-
pickled for 12 hours chive vinaigrette tomato jam pecorino cheese focaccia		
BEEF TARTAR	24.-	36.-
prepared mild, medium or hot spiced capers red onions egg yolk cream		
VITELLO TONNATO NUOVO	23.-	40.-
tuna tartar veal shoulder slices creamy tuna sauce onions capers chip		
GREEN SALAD OR MIXED SALAD 	14.-	23.-
roasted seeds crunchy bread croutons		
TUSCAN BREAD SALAD		27.-
sourdough bread 3 cherry tomatoes burrata basil pesto lettuce chicken breast		

TO ACCOMPANY THE SALADS, CHOOSE A HOMEMADE DRESSING:

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

MEATLESS DELICACIES

STARTER MAIN COURSE

RAVIOLI ROYAL 	20.-	36.-
homemade truffle ravioli creamy Champagne sauce arugula		
PORCINI MUSHROOM ARANCINI 	17.-	26.-
deep-fried, stuffed risotto balls Mediterranean vegetable ragout Parmesan sauce rocket salad		
TAGLIATELLE FATTE IN CASA 	22.-	32.-
homemade tagliatelle, cooked al dente pesto genovese burrata port wine figs pine nuts		



FLAMBÉ ENJOYMENT AND TENDER PIECES OF MEAT

½ PORTION MAIN COURSE

FLAMBÉ PLEASURE (from 2 persons, served in one courses*)
(flambé at the table is not possible for groups of 8 or more)

p. P. 60.-

TAGLIATA DI MANZO (220g) | tender Argentine Entrecôte | roasted in one piece according to your wishes
flambéed and carved at your table | extra virgin olive oil | balsamic vinegar | Parmigiano Reggiano
Fleur de Sel | rocket salad | rosemary roast potatoes

VITELLO AL LIMONE	45.-
veal escalope roasted pink limoncello butter sauce young spinach leaves tagliatelle fatte in casa	
SALSICCIA	34.-
fried salsiccia mixed with rigatoni creamy fennel and parmesan sauce orange reduction chilli oil	
PORCHETTA (ROLLED PORK BELLY)	39.-
filled with apricots & cream cheese glazed in the oven Campari sauce wild broccoli Fregola Sarda	
OSSOBUCCO	45.-
braised veal shank braised in chianti sauce gremolata risotto milanese wild herb salad	
ENTRECÔTE CAFÉ DE PARIS	53.-
argentinian Angus beef fried gratinated with Café de Paris sauce pimientos del padron Zuri fries	
ZURICH SLICED VEAL	34.- 42.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
CALF'S LIVER	30.- 38.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	

FROM THE WATER TO THE TABLE

½ PORTION MAIN COURSE

FILLETS OF PERCH FROM LAKE ZURICH	34.- 44.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
FRITTO MISTO	36.-
red mullet calamari prawns sardines crispy deep-fried aioli with orange and saffron Zuri fries	
SEA BASS FILLET	39.-
crispy fried pepperonata sauce grilled romaine lettuce creamy walnut polenta	

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

Zuri fries | roestiv boiled herb potatoes | mashed potatoes | walnut polenta | tagliatelle
risotto Milanese | rice | Fregola Sarda or vegetables

second side dish of your choice + 5.-

Tartar-Festival

TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

CLASSICO | TOSKANA | TENNESSEE | PÉRIGORD | NORDICA | ORIENT

45.-



TARTAR CLASSIC

36.-

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

ALPINE TARTAR

39.-

Beef | mild, medium or spicy | cherry brandy | mustard cream | capers | egg yolk | Belper tuber

TARTAR TOSCANA

37.-

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

TARTAR PARIS STYLE

39.-

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

TARTAR DANISH STYLE

37.-

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

TARTAR TENNESSEE

47.-

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

TARTAR PÉRIGORD

48.-

Veal | truffle essence | black truffle slicer | quail egg | balsamic cherries

TARTAR TONNATO NUOVO

42.-

Tuna tartar | veal shoulder slices | creamy tuna sauce | onions | capers | chip

TUNA TARTAR

45.-

ponzu marinade | spiced pineapple | wakame sea grass | wasabi cream | pickled onions

TARTAR NORDICA

36.-

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

TARTAR ORIENT

30.-

Chickpeas | spicy muhammara sauce | deep-fried falafel | mint salad | walnut oil

TARTAR AS IT WAS IN THE PAST- FRESH AT THE TABLE (from 2 persons)

per person 48.-

Beef | individually seasoned and prepared at your table | flambéed with a dash of cognac

ALPINE CHEESE

SWISS CHEESE 100g (from cheese store Amstad)

5 varieties

22.-

All 5 cheese rarities come from Switzerland and delight every cheese lover
«Sennenfladen», «Neuburger nut cheese» «Mont-Vally», «l'Etivaz», «Blue Jersey»
served with fig mustard, pear bread, walnuts and grapes

PURE SEDUCTION

WHITE COFFEE MOUSSE (House specialty!)

17.-

Felchlin chocolate | flavoured with Arabica coffee | saffronized cumquats | pistachio ice cream

TIRAMISU NUOVO

16.-

Tiramisu as a mascarpone tart | with ladyfingers, dipped in coffee | chocolate coating | strawberries

PANNA COTTA

15.-

refined with tonka bean | served with raspberry ragout | pistachio crumble | lemon balm

VANILLA SLICE

16.-

Madagascar vanilla mousse | on chocolate cookie | Swiss cherries | chocolate shavings

CRUMBLE CAKE

14.-

with apricots | grandmother's recipe | served lukewarm | vanilla ice cream | cream

COLD TEMPTATIONS

small Coupe

large Coupe

AMARENA

13.-

18.-

yoghurt ice cream | cherry sorbet | sour cherries | chocolate shavings | cream

ROMANOFF

13.-

18.-

garden-fresh strawberries | vanilla ice cream | strawberry ice cream | strawberry coulis | cream

BROWNIES

13.-

18.-

chocolate ice cream | vanilla ice cream | chocolate sauce | brownies | cream

HOT-BERRY

13.-

18.-

vanilla ice cream | strawberry ice cream | hot wild berry ragout | cream

DENMARK

12.-

17.-

vanilla ice cream | hot chocolate sauce | cream

ICED CAFÉ

12.-

17.-

espresso ice cream | chilled arabica coffee | coffee beans | cream

CASSIS-VIEILLE PRUNE

15.-

20.-

fruity blackcurrant sorbet | shot of delicate Vieille Prune

LIMONEN-VODKA

15.-

20.-

refreshing lime sorbet | shot of Absolut vodka

ICE CREAM SELECTIONS:

vanilla, chocolate, strawberry, pistachios, espresso, hazelnut, yoghurt, lime, cherry or cassis sorbet
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havana Rum

1 scoop

5.-

2 cl

+5.-