

Weekly Hits

29th April – 2nd May 2025

The agony of choice (included in the menu)

Choose between **cauliflower soup** with sesame oil or a small roasted yellow **beetroot salad** with hazelnuts and pomegranate dressing

Rustic Specialty 24.-

Zurich veal sausage | crispy fried hearty red wine and onion sauce | herby carrots
French fries

Chef's Favourite 36.-

Roast veal shoulder | tenderly braised in the oven creamy pepper and cognac gravy | almond broccoli
buttery herb tagliatelle

Petri-Heil 29.-

Shrimp curry | lightly fried | in a fruity-spicy red curry sauce with coconut milk | peppers | confit shallots
dry rice | fresh herbs

Meatless 22.-

"Waldmann's" Ravioli | filled with wild garlic ricotta creamy white wine sauce | green asparagus
dried tomatoes | scamorza shavings

Our dessert recommendation:

White Coffee-Mousse 8.-





made from fine Felchlin chocolate flavoured with Arabica coffee and served with saffron cumquats





SEASONAL CREATIONS TO START

STARTER MAIN COURSE




ASPARAGUS CREAM refined with bourbon vanilla white asparagus confit rabbit loin chervil oil	18.-	
WATERCRESS FOAM  perfumed with white port wine pear chutney mustard seeds cheese praline cress	16.-	
TUNA TARTAR ponzu marinade spiced pineapple wakame sea grass wasabi cream pickled onions	26.-	
ALPINE TARTAR beef mild, medium or spicy cherry brandy mustard cream capers egg yolk Belper tuber	25.-	
BEEF TARTAR prepared mild, medium or hot spiced capers red onions egg yolk cream	24.-	
WHITE ASPARAGUS  cooked gratinated with wild garlic hollandaise caramelized hazelnuts St. Gallen chips	27.-	
SHEEP'S CHEESE MOUSSE  fruity pepper coat asparagus duet pickled strawberries lemon gel tomato essence	22.-	
GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons	14.-	23.-
SALAD «FRANÇOIS» seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg		27.-

TO ACCOMPANY THE SALADS, CHOOSE A HOMEMADE DRESSING:

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

MEATLESS DELICACIES

STARTER MAIN COURSE

RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula	20.-	36.-
WHITE ASPARAGUS RISOTTO  cooked with white wine nettle broad beans confit tomatoes smoked scarmorza cheese	18.-	28.-
CHEESE TART  with alpine cheese fried morels confit shallots pear chutney cherry liqueur wild herb salad		32.-



FLAMBÉ ENJOYMENT AND TENDER PIECES OF MEAT

½ PORTION MAIN COURSE

FLAMBÉ PLEASURE (from 2 persons, served in two courses*) p. P. 69.-
 (flambé at the table is not possible for groups of 8 or more)

CHATEAUBRIAND | australian Angus beef | flambéed at your table | homemade bearnaise sauce
 vegetables | dauphine potatoes

ENTRECÔTE CAFÉ DE PARIS 53.-
 argentinian Angus beef | fried | gratinated with Café de Paris sauce | pimientos del padron | French fries

BEEF FILLET 60.-
 fried to your wish | Madeira reduction | nettle | black truffle | creamy alpine cheese noodles

LAMB CHOPS 48.-
 pink roasted | wild garlic lemon crust | grilled green asparagus | truffle hollandaise | potato gratin with Gruyère

PORCHETTA (ROLLED PORK BELLY) 39.-
 filled with wild garlic cream cheese | glazed in the oven | Campari sauce | wild broccoli | creamy Fregola Sarda

VEAL SCHNITZEL 48.-
 breaded | fried in clarified butter | glazed white asparagus | sauce Hollandaise | parsley potatoes

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 34.- 44.-
 deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

FILLET OF WHITEFISH FROM THE LAKE OF ZURICH 40.-
 fried on the skin side | turmeric apple foam | saffron fennel | broad beans | creamy herb risotto

HALIBUT 38.-
 confit in lemon butter | beurre blanc with dijon mustard | coco beans | pear | Lyonnaise fried potatoes

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | mashed potatoes | dauphine potatoes
 tagliatelle | risotto | rice | Fregola Sarda or vegetables

second side dish of your choice: + 5.-

FROM THE CHEESE TROLLEY

SWISS CHEESE

Choose your cheese directly at your table from our cheese cart. All 8 cheese rarities come from Switzerland and delight every cheese lover. Served with chutney or Ticino mustard, fruit bread, walnuts, caraway seeds and grapes

4 varieties 18.-
6 varieties 24.-

PURE SEDUCTION

WHITE COFFEE MOUSSE (House specialty!)

17.-

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

APPLE STRUDEL

16.-

homemade | served lukewarm | apple and raisin filling | vanilla ice cream | cream

POPCORN MOUSSE

17.-

sweet popcorn | white chocolate | salty caramel | pickled tangerines

CRUMBLE CAKE

14.-

with organic rhubarb | grandmother's recipe | served lukewarm | yoghurt ice cream | cream

PISTACHIO TARTLETS

16.-

crispy shortcrust pastry base | burnt pistachio cream | strawberries | Grand-Marnier | lemon balm

COLD TEMPTATIONS

small Coupe large Coupe

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

LIME VODKA

15.- 20.-

refreshing lime sorbet | shot of Absolut vodka

ICE CREAM SELECTIONS:

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

1 scoop 5.-
2 cl +5.-