

Austrian delicacies

Veal Tongue Carpaccio

thinly sliced | baked sweetbreads | Pommery mustard sauce
radishes | horseradish | afila cress

GrüVe Jurtschitsch Winery / Grüner Veltliner
Origin: Kamptal (Austria)

Organic free-range Egg

in a panko coating | fried until creamy | wasabi sour cream
mashed potatoes | cress

Sauvignon Blanc Wohlmuth Winery
Origin: Styria (Austria)

Viennese fried Chicken

chicken | lemon and thyme marinade | fried until golden brown
potato and lamb's lettuce salad | chive aioli

Meisterwerk / Cabernet Franc, Merlot, Zweigelt
Origin: Burgenland (Austria)

Kaiserschmarrn

classic shredded pancake | fried in butter
flamed with rum | roasted plums | whipped cream

or

Cheese Selection

Brie de Luxe, Zürcher Oberländer semi-hard cheese, mild Gruyère
and Tremola-Gottardo (alternatively Geissli fresh goat's cheese)

Niepoort 10 years old tawny
Origin: Porto (Portugal)

3 course CHF 70 p. P.
(CHF 38 for accompanying wines)

4 course CHF 80 p. P.
(CHF 45 for accompanying wines)





specialties from

Austria



TO START A SOUP OR SOMETHING....

| | | |
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| BEEF BROTH | | 17.- |
| refined with Kracher sweet wine diced boiled beef sweet and sour beetroot pearls chives | | |
| LAMB'S LETTUCE | | 18.- |
| lamb's lettuce fruity mandarin dressing crispy bacon chopped egg croutons | | |
| | Starter | 18.- |
| | Main course | 30.- |
| VEAL TONGUE CARPACCIO | | 23.- |
| thinly sliced baked veal sweetbreads Pommery mustard sauce radish horseradish Afla cress | | |

AUSTRIAN DELICACIES

| | | |
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| ORIGINAL VIENNESE SCHNITZEL | | 47.- |
| veal top round thinly pounded and breaded clarified butter parsley potatoes lemon cranberries | | |
| ONION ROAST BEEF | | 49.- |
| with onion & mustard marinade roasted pink Zweigelt sauce bacon beans fried onions spaetzli | | |
| VIENNESE FRIED CHICKEN | | 40.- |
| boneless lemon-thyme marinade deep-fried potato and lamb's lettuce salad chives-aioli | | |
| CHEESE SPAETZLI  | | 25.- |
| homemade Tyrolean spaetzle Austrian cheese fried onions chives | | |

PURE SEDUCTION

| | | |
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| KAISERSCHMARRN | | 18.- |
| classic shredded pancake fried in butter flambéed with rum stewed plums cream | | |
| VIENNESE APPLE STRUDEL | | 16.- |
| homemade served lukewarm apple and raisin filling creamy bourbon-vanilla sauce cream | | |
| TOPFENKNÖDEL | | 15.- |
| steamed curd dumplings lukewarm plums homemade ginger biscuit ice cream | | |
| POPPY SEED CRUMBLE CAKE | | 16.- |
| based on Grandma's recipe poppy seed filling served lukewarm blueberry & blackcurrant gel cream | | |

SOMETHING FOR THE VOCABULARY

Austrian Vocabulary

| | | | |
|--------------------------------|-------------------------------|-----------------------------|--------------------|
| Rote Rübe (beetroot) | Erdäpfel (potatoes) | Kren (horseradish) | Hendl (chicken) |
| Vogerlsalat (lamb's lettuce) | Tafelspitz (boiled aitchbone) | Schmankerl (delicate) | Nockerl (spaetzli) |
| Rostbraten (roasted entrecôte) | Granten (cranberries) | Schlagobers (whipped-cream) | |

CHOPPED WITH LOVE, MILD, MEDIUM OR SPICY

starter main-course

| | | |
|---|---|-------------|
| <p>TARTAR SYMPHONY <small>(house specialty)</small> Rediscover the world of tartare – six unique variations that make every bite an experience</p> <p>CLASSIC TOSCANA TENNESSEE PÉRIGORD NORDICA ORIENT</p> |  | <p>45.-</p> |
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| TARTAR CLASSIC | 25.- | 36.- |
| Beef prepared mild, medium or hot spiced capers red onions egg yolk cream | | |
| TARTAR TOSCANA | 27.- | 37.- |
| Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons | | |
| TARTAR PARISER-ART | | 40.- |
| Beef Armagnac gratinated with Café de Paris butter french fries | | |
| TARTAR PÉRIGORD | | 48.- |
| Veal truffle essence black truffle slicer quail egg balsamic cherries | | |
| TARTAR TENNESSEE | | 47.- |
| Buffalo Jack Daniel's Old No. 7 served in beechwood smoke deep fried onion rings | | |
| TARTAR NORDICA | 24.- | 36.- |
| Smoked salmon sour cream lemon parsley chili green apple dill salmon roe capers | | |
| TARTAR ORIENT  | 22.- | 30.- |
| Chickpeas spicy muhammara sauce deep-fried falafel mint salad walnut oil | | |

HOMEMADE CREATIONS TO START

starter main-course

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| ORGANIC EGG | 16.- | |
| in panko coating fried until creamy wasabi sour-cream mashed potatoes cress a perfect delicacy to accompany organic free-range eggs Swiss Ooona caviar (5 grams) | | |
| | + 15.- | |
| MACKEREL CEVICHE | 25.- | |
| Tigers milk Granny-Smith-apple-gel pomelo Styrian pumpkin seen oil mustard caviar dill tips | | |
| LEAF OR MIXED SALAD  | 14.- | 23.- |
| roasted seeds crispy bread croutons | | |
| SALAD «FRANÇOIS» | | 27.- |
| colorful seasonal salad warm chicken breast slices fried bacon tomatoes egg | | |

To accompany the salads, choose a homemade dressing:
Tuscany dressing | creamy herb dressing
fruity mandarin dressing | pumpkin seed dressing | balsamic vinegar & extra virgin olive oil

TENDER PIECES OF MEAT

½ Portion Main course

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| ENTRECÔTE CAFÉ DE PARIS argentinian Angus beef fried gratinated with Café de Paris sauce pimientos del padron French fries | | 55.- |
| ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes) | 35.- | 44.- |
| CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes) | 30.- | 38.- |
| PORK TRIO pork tenderloin & pork belly prosciutto Merlot cherry sauce brussels sprouts white wine and pear risotto | | 45.- |

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

FROM THE WATER TO THE TABLE

½ Portion Main course

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| FILLETS OF PERCH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon | 34.- | 44.- |
| SKREI-COD-FILLET in miso-marinade crispy fried on the skin grilled bimi-brokkoli mashed potatoes saffron foam | | 42.- |

MEATLESS DELICACIES

½ Portion Main course

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| RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula | 20.- | 36.- |
| CAULIFLOWER STEAK  confit in nut butter gratin with cauliflower mousse kumquat gel lime granola sorrel | | 27.- |

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | mashed potatoes with truffle | spaetzli
tagliatelle | white wine risotto | potato salad | seasonal vegetables

(second side dish: + 5.-)

Flambé dishes can be ordered until 8:30 p.m.

 vegetarian dish / For information on allergies or origin of the individual dishes, please contact our staff.
All prices are in Swiss Francs and including value added tax of 8.1%.

ALPINE CHEESE

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| SWISS CHEESE <small>(100g)</small> | 4 varieties | 19.- |
| All 4 cheese rarities come from Switzerland and delight every cheese lover «Brie de Luxe», «Zurcher Oberländer- semi-hard cheese», «mild Greyerzer» and «Tremola-Gottardo». On request, we also serve "Geissli fresh goat cheese." served with fig mustard, fruit bread, walnuts and grapes | | |

PURE SEDUCTION

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| WHITE COFFEE MOUSSE <small>(House specialty!)</small> | | 17.- |
| Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream | | |
| KAISERSCHMARRN | | 18.- |
| classic shredded pancake fried in butter flambéed with rum stewed plums whipped cream | | |
| VIENNESE APPLE STRUDEL | | 16.- |
| homemade served lukewarm apple and raisin filling creamy bourbon vanilla sauce cream topping | | |
| TOPFENKNÖDEL | | 15.- |
| steamed curd dumplings lukewarm plums homemade ginger biscuit ice cream | | |
| POPPY SEED CRUMBLE CAKE | | 16.- |
| based on Grandma's recipe homemade poppy seed filling served lukewarm blueberry and blackcurrant gel cream | | |

COLD TEMPTATIONS

| | small Coupe | large Coupe |
|---|-------------|-------------|
| 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 | | |
| SACHER | 13.- | 18.- |
| apricot-sorbet chocolate ice cream chocolate chips pickled apricots 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 | | |

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| ICE CREAM SELECTIONS: | | |
| vanilla chocolate strawberry cherry-marzipan pistachio espresso hazelnut rum | 1 scoop | 5.- |
| lime or cassis sorbet | | |
| with cream | | + 2.- |
| with Vieille Prune Kirsch Williams Vodka Cointreau Havanna Rum | 2 cl | + 5.- |