

# Gourmet Menu

The culinary signature of our kitchen team

## **Char Tartare**

freshly prepared | tapioca | sweet and sour pickled cucumber  
finger limes | grapefruit gel | mustard caviar

*Palacio de Bornos / Verdejo*  
*Origin: Ruedo (Spain)*

## **Porcini Mushroom Soup**

refined with cognac | oxtail dumpling  
leek strips | black walnut

*Grand Ardèche IGP / Chardonnay*  
*Origin: Côteaux de l'Ardèche (France)*

## **Beef Wellington**

with Swiss chard and wild mushroom | baked in puff pastry  
cooked medium | port wine reduction  
braised vegetables | potato mousseline

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

## **White Peach Mousse**

with Tasmanian mountain pepper  
vanilla blossom espuma

or

## **Cheese Selection**

Brie de Luxe, Zurich Oberland semi-hard cheese, mild Gruyère and  
Tremola-Gottardo (alternatively fresh goat cheese)

*Niepoort 10 years old tawny*  
*Origin: Porto (Portugal)*

3 course CHF 95 p. P.  
(CHF 38 for accompanying wines)

4 course CHF 105 p. P.  
(CHF 45 for accompanying wines)



## CHOPPED WITH LOVE, MILD, MEDIUM OR SPICY

STARTER MAIN-COURSE

### TARTAR SYMPHONY (house specialty)

Rediscover the world of tartare – six unique variations that make every bite an experience

**CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | ORIENT**

**HOUSE SPECIALTY**

45.-

### TARTAR CLASSIC

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

25.-

36.-

### TARTAR TOSCANA

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

27.-

37.-

### TARTAR PARISER-ART

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

40.-

### TARTAR PÉRIGORD

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

48.-

### TARTAR TENNESSEE

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

47.-

### TARTAR NORDICA

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

24.-

36.-

### TARTAR ORIENT

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

22.-

30.-

## HOMEMADE CREATIONS TO START

STARTER MAIN-COURSE

### POTATO AND LEEK CREAM

Grandma's style | confit egg yolk | savoy cabbage strips | crispy bacon cubes

17.-

### QUAIL BREAST

coated in pistachios | juicy roast | truffled mashed potatoes | port wine and orange sauce

27.-

### HOME MARINATED SALMON

refined with forest aromas | black salsify cream | pickled wild mushrooms | crispy apple chips

22.-

### GOAT CHEESE

glazed with honey | pickled chicory | plum chutney | cardamom-cinnamon gel | bread chips

20.-

### LEAF OR MIXED SALAD

roasted seeds | crispy bread croutons

14.-

23.-

### SALAD «FRANÇOIS»

colorful seasonal salad | warm chicken breast slices | fried bacon | tomatoes | egg

27.-

To accompany the salads, choose a homemade dressing: Tuscany dressing | creamy herb dressing  
raspberry vinaigrette | wild honey vinaigrette | balsamic vinegar & extra virgin olive oil

## MEAT DELICACIES

½ PORTION      MAIN COURSE

<b>ENTRECÔTE CAFÉ DE PARIS</b>	53.-
australian Angus beef   fried   gratinated with Café de Paris sauce   pimientos del padron   Zuri fries	
<b>BEEF FILET ROSSINI</b>	60.-
grilled   grilled duck liver   Madeira jus   honey carrots   pea cream   truffled potato millefeuille	
<b>LAMB GIGOT</b>	40.-
stuffed with herbs   gently braised in the oven   red wine sauce   flower sprouts   creamy tomato polenta	
<b>VEAL CUTLED</b>	48.-
pink fried in butter   creamy porcini mushroom and Armagnac sauce   sautéed swiss chard   pumpkin tagliatelle	
<b>ZURICH SLICED VEAL</b>	34.-      42.-
pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	
<b>CALF'S LIVER</b>	30.-      38.-
veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	

**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 | cooked in one piece | flambéed at your table  
homemade bernaise sauce | vegetables | dauphine potatoes




## FRESHLY CAUGHT AND PREPARED WITH LOVE

½ PORTION      MAIN-COURSE

<b>FILLETS OF PERCH</b>	34.-      44.-
deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	
<b>FERA FILLET</b>	42.-
from lake Zurich   poached in white wine   herb beurre blanc   swiss chard   beech mushrooms   alpine risotto	

## MEATLESS DELICACIES

½ PORTION      MAIN-COURSE

<b>RAVIOLI ROYAL</b> 	20.-      36.-
homemade truffle ravioli   creamy Champagne sauce   arugula	
<b>ALPINE HERBS RISOTTO</b> 	18.-      29.-
Aquarello risotto   refined with mountain cheese   caramelized pearl onions   braised pear   chervil	
<b>PUMPKIN TAGLIATELLE</b> 	27.-
cooked al dente   pumpkin cream   braised pumpkin wedges   roasted walnuts   wild herb salad	

Would you like another side dish? Zuri french fries | roesti | boiled herb potatoes | truffled mashed potatoes  
tagliatelle | tomato polenta | white wine risotto | seasonal vegetables (second side dish: + 5.-)

## ALPINE CHEESE

<b>SWISS CHEESE</b> (100g)	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

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

## COLD TEMPTATIONS

small Coupe   large Coupe

<b>BROWNIES</b>	13.-	18.-
chocolate ice cream   vanilla ice cream   chocolate sauce   brownies   cream		
<b>HOT-BERRY</b>	13.-	18.-
vanilla ice cream   strawberry ice cream   hot wild berry ragout   cream		
<b>DENMARK</b>	12.-	17.-
vanilla ice cream   hot chocolate sauce   cream		
<b>SACHER</b>	13.-	18.-
apricot-sorbet   chocolate ice cream   chocolate chips   pickled apricots   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   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.-