

# 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

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

## HOMEMADE CREATIONS TO START

STARTER MAIN-COURSE

<b>POTATO AND LEEK CREAM</b>	17.-	
Grandma's style   confit egg yolk   savoy cabbage strips   crispy bacon cubes		
<b>QUAIL BREAST</b>	27.-	
coated in pistachios   juicy roast   truffled mashed potatoes   port wine and orange sauce		
<b>HOME MARINATED SALMON</b>	22.-	
refined with forest aromas   black salsify cream   pickled wild mushrooms   crispy apple chips		
<b>GOAT CHEESE</b> 	20.-	
glazed with honey   pickled chicory   plum chutney   cardamom-cinnamon gel   bread chips		
<b>LEAF OR MIXED SALAD</b> 	14.-	23.-
roasted seeds   crispy bread croutons		
<b>SALAD «FRANÇOIS»</b>	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  
raspberry vinaigrette | wild honey vinaigrette | balsamic vinegar & extra virgin olive oil



**differente**  
RESTAURANT

MEAT DELICACIES

$\frac{1}{2}$  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.-
pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	42.-
<b>CALF'S LIVER</b>	30.-
veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	38.-

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

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

FRESHLY CAUGHT AND PREPARED WITH LOVE

$\frac{1}{2}$  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

$\frac{1}{2}$  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 Gruyére» 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>KAIERSCHMARRN</b>	18.-
classic shredded pancake   fried in butter   flambéed with rum   stewed plums   whipped cream	
<b>VIENNESE APPLESTRUDEL</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> chocolate ice cream   vanilla ice cream   chocolate sauce   brownies   cream	13.-	18.-
<b>HOT-BERRY</b> vanilla ice cream   strawberry ice cream   hot wild berry ragout   cream	13.-	18.-
<b>DENMARK</b> vanilla ice cream   hot chocolate sauce   cream	12.-	17.-
<b>SACHER</b> apricot-sorbet   chocolate ice cream   chocolate chips   pickled apricots   cream	13.-	18.-
<b>ICED CAFÉ</b> espresso ice cream   chilled arabica coffee   coffee beans   cream	12.-	17.-
<b>CASSIS-VIEILLE PRUNE</b> fruity blackcurrant sorbet   shot of delicate Vieille Prune	15.-	20.-
<b>LIMONEN-VODKA</b> refreshing lime sorbet   shot of Absolut vodka	15.-	20.-

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