

# Lunch Hits

2<sup>nd</sup> to 6<sup>th</sup> February 2025

## The agony of choice

(included in the menu)

Choose between **Rutabaga mustard cream soup** with chili oil and parsley or a **frisée salad** with herb dressing, brie, dried fruit, and crispy croutons

## Rustic Specialty

24.-

**Oven-baked meatloaf** | classically baked in the oven  
free-range organic fried egg  
Viennese potato and cucumber salad | Honey mustard

## Chef's Favourite

38.-

**Beef rump steak** | medium rare | rich red wine sauce with  
green pepper | roasted parsnips with honey  
cream sauce | homemade egg spaetzle

## Petri-Heil

29.-

**Fillet of plaice** | fried in butter  
topped with a lemon and herb crust | creamed spinach  
Classic Lyon-style fried potatoes

## Meatless

22.-

**Eggplant piccata** | fried in a Parmesan egg coating  
spicy tomato sauce | sautéed zucchini vegetables  
saffron risotto

## Special

48.-

**Périgord tartare** | veal tartare | with truffle essence  
black truffle shaver | crispy quail egg  
balsamic cherries

## Dessert

8.-

**White chocolate mousse**  
homemade orange honey sauce  
roasted pistachios | fresh berries



vegetarian dish / information on allergies or origin of the individual dishes, please contact  
our staff..

*specialties from**Austria*

## TO START A SOUP OR SOMETHING....

### BEEF BROTH

refined with Kracher sweet wine | diced boiled beef | sweet and sour beetroot pearls | chives

17.-

### LAMB'S LETTUCE

lamb's lettuce | fruity mandarin dressing | crispy bacon | chopped egg | croutons

Starter 18.-  
Main course 30.-

### VEAL TONGUE CARPACCIO

thinly sliced | baked veal sweetbreads | Pommery mustard sauce | radish | horseradish | Afila cress

23.-

## AUSTRIAN DELICACIES

### ORIGINAL VIENNESE SCHNITZEL

45.-

veal top round | thinly pounded and breaded | clarified butter | parsley potatoes | lemon | cranberries

### ONION ROAST BEEF

48.-

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

### KAIERSCHMARRN

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)



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**different e**  
RESTAURANT

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 | dill | 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

**ORGANIC EGG**

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

a perfect delicacy to accompany organic free-range eggs Swiss Oona caviar (5 grams)

16.-

+ 15.-

**MACKEREL CEVICHE**

Tigers milk | Granny-Smith-apple-gel | pomelo | Styrian pumpkin seen oil | mustard caviar | dill tips

25.-

**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

fruity mandarin dressing | pumpkin seed dressing | balsamic vinegar & extra virgin olive oil



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## TENDER PIECES OF MEAT

		½ Portion	Main course
<b>ENTRECÔTE CAFÉ DE PARIS</b>		55.-	
argentinian Angus beef   fried   gratinated with Café de Paris sauce   pimientos del padron   French fries			
<b>ZURICH SLICED VEAL</b>		35.-	44.-
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)			
<b>PORK TRIO</b>		44.-	
pork tenderloin & pork belly   prosciutto   Merlot cherry sauce   brussels sprouts   white wine and pear risotto			

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

## MEATLESS DELICACIES

		½ Portion	Main course
<b>RAVIOLI ROYAL</b> 		20.-	36.-
homemade truffle ravioli   creamy Champagne sauce   arugula			
<b>CAULIFLOWER STEAK</b> 		28.-	
confit in nut butter   gratin with cauliflower mousse   kumquat gel   lime granola   sorrel			

### 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.

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## 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.-