

Lunch Hits

1st to 5th June 2026

The agony of choice (included in the menu)

Choose between a refreshing **cold pea and mint soup** or a sweet-and-sour **carrot salad** with diced mango, sesame seeds, and fresh parsley

Rustic Specialty 24.-

Braised Beef Salad | tender strips of beef seasoned with Asian flavors | served on crisp greens young wasabi-seasoned fried potatoes

Chef's Favourite 38.-

Beef rump steak | BBQ marinade | grilled to medium spicy chili butter & red wine sauce | parsley oil mediterranean grilled vegetables | creamy rosemary polenta

Petri-Heil 29.-

Char fillet | pan-seared until crispy creamy lemon-white wine risotto | light herb foam marinated bouquet of wild herbs

Meatless 22.-

Rigatoni | cooked al dente | homemade pesto semi-dried tomatoes | toasted pine nuts | creamy burrata crisp arugula

Tatar Special 37.-



Tuscan Beef Tartare | beef | infused with grappa braised diced bell peppers | arugula | pecorino espuma lemon powder

Dessert 8.-

Light and airy quark cream | enhanced with passion fruit | dollops of cream caramelized pineapple ragout

HOMEMADE CREATIONS TO START




starter main course

LEAF OR MIXED SALAD 	14.-	23.-
roasted seeds crispy bread croutons		
WHITE ASPARAGUS CREAM	17.-	
with bourbon vanilla salmon tatar white asparagus ragout spring onions		
TUNA TATAKI 	22.-	
from the charcoal grill quickly sautéed homemade kimchi fruit sauce mango chili gel		
BURRATA 	24.-	
white asparagus salad pickled strawberries spring morels wild garlic pesto wild herbs		
VEAL TONGUE CARPACCIO	19.-	
thinly sliced Pommery mustard sauce radishes capers horseradish nasturtium		
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
truffle-sesame dressing | aceto di Modena & extra virgin olive oil

MEATLESS DELICACIES

starter main course

WHITE ASPARAGUS 	29.-	38.-
hollandaise morels stuffed with ricotta and savory mustard caviar wild garlic oil sautéed potatoes		
RAVIOLI ROYAL 	20.-	36.-
homemade truffle ravioli creamy Champagne sauce arugula		
PASTA WITH PESTO 	17.-	28.-
taglierini homemade pesto sun-dried date tomatoes pine nuts burrata		

FRESHLY CAUGHT AND PREPARED WITH LOVE

½ portion main course

TAGLIERINI VONGOLE	26.-	36.-
al dente clams Sicilian olive oil datterini tomatoes peperoncini parsley		
FILLETS OF PERCH	34.-	44.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon		
RED-SNAPPER-FILLET		39.-
crisp-fried Mediterranean grilled vegetables wild garlic gremolata wild herb bouquet Lyon-style potatoes		

Would you like another side dish? Zuri french fries | roesti | boiled herb potatoes | Hasselback potatoes
polenta patties | taglierini | rice | seasonal vegetables (second side dish: + 5.-)

MEAT DELICACIES

½ portion main course

SCALOPPINE WITH TRUFFLE veal cutlet medium-rare truffle hollandaise grilled white asparagus wild garlic taglierini		47.-
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.-
DUCK BREAST pink-roasted vadouvan-orange jus glazed carrot pearls grilled pak choi polenta patties		37.-
BBQ FLANK-STEAK cooked sous-vide charcoal-grilled Whisky sauce spring vegetables Hasselback potatoes		42.-
ENTRECÔTE CAFÉ DE PARIS australian Angus beef fried gratinated with Café de Paris sauce pimientos del padron Zuri fries		55.-
CHATEAUBRIAND * (from 2 persons, served in two courses. flambé at the table is not possible for groups of 8 or more) australian Angus beef cooked in one piece flambéed at your table homemade truffle Hollandaise vegetables dauphine potatoes		p.P. 69.-

Tasting Menu

Burrata

white asparagus salad | pickled strawberries
spring morels | wild garlic pesto | wild herbs

Wohlmüt / sauvignon blanc
origin: Südsteiermark (Austria)

Tartar Asiatika

tuna | fruity and spicy sauce | avocado
mango chili gel | sesame | green onions

Nobler Rosé / pinot noir
origin: Zurich (Switzerland)

Lamb Rack

grilled to medium on a charcoal grill | herb crust
port wine reduction | pea and mint purée
grilled white asparagus | polenta patties

Meisterwerk / cabernet franc, merlot, zweigelt
origin: Burgenland (Austria)

Mille-feuille

light puff pastry | English cream | blackberry crèmeux
rhubarb | powdered sugar | pistachio sponge
coconut-vanilla ice cream

Niepoort 10 years old twany
origin: Porto (Portugal)

3 course CHF 70.- per person
4 course CHF 80.- per person

+ accompanying wines 3 cours CHF 38.-
+ accompanying wines 4 cours CHF 45.-

Tartar Variations

TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

CLASSIC | TOSCANA | HIGHLAND | PÉRIGORD | NORWAY | PURPUR

45.-



<p>TARTAR «MADE BY YOU & ENJOYED BY YOU» beef fillet 8 ingredients for your custom-made steak tartare topped with spring morels</p>	48.-
<p>TARTAR CLASSIC beef prepared mild, medium or hot spiced capers onions egg yolk cream</p>	25.- 36.-
<p>TARTAR TOSCANA beef Grappa prepared classical braised bell peppers arugula pecorino foam lemon</p>	27.- 37.-
<p>TARTAR PARIS STYLE beef with Armagnac gratinated with Café de Paris butter Zuri fries</p>	40.-
<p>TARTAR DANISH WAY beef sautéed in butter served on buttered toast grated horseradish pickles</p>	38.-
<p>TARTAR HIGHLAND buffalo with Scotch potato hash brown pear gel mustard caviar served in applewood smoke</p>	48.-
<p>TARTAR PÉRIGORD veal Mediterranean marinade truffle paste cole slaw mustard ice cream herb crumble truffle</p>	44.-
<p>TARTAR NORWAY salmon Pommery mustard avocado sea trout roe wild herbs pumpernickel</p>	37.-
<p>TARTAR ASIATIKA tuna fruity-spicy sauce avocado mango chili gel sesame spring onions</p>	24.- 39.-
<p>TARTAR PURPUR  charcoal-grilled eggplant spiced with oriental flavors hummus parsley & mint shallots chickpeas</p>	22.- 28.-

ALPINE CHEESE

SWISS CHEESE ^(100 g)	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

WHITE COFFEE MOUSSE ^(House specialty!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistachio ice cream	
KAISERSCHMARRN	18.-
fluffy, shredded pancake fried in butter flambéed with rum stewed plums whipped cream	
STRAWBERRY TART	14.-
crispy shortcrust pastry vanilla-strawberry curd strawberries white chocolate ganache sorrel	
CREME BRÛLÉE	16.-
infused with Grand Marnier caramelized cane sugar hazelnut ice cream cheesecake cream	
MILLE-FEUILLE	15.-
puff pastry English cream blackberry crèmeux rhubarb powdered sugar pistachio mousse coconut-vanilla ice cream	
MARINATED STRAWBERRIES	14.-
served as you like with liquid or whipped cream, vanilla ice cream, or a selection of three sugars, depending on your preference	

COLD TEMPTATIONS

small Coupe large Coupe

ROMANOFF	13.-	18.-
fresh garden strawberries vanilla ice cream strawberry ice cream fruit sauce whipped 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 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		

ICE CREAM SELECTIONS:

vanilla, chocolate, strawberry, cherry-marzipan, pistachios, 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.-