






Gourmet creations of our chef Keven Mattle

| Food | | starter | main |
|---|--|---------|-------|
| Homemade Tonnarelli with garlic, olive oil, and chili Tonnarelli cooked al dente garlic chili olive oil parsley cherry tomatoes |  | 14.00 | 24.00 |
| Homemade Gnocchi served on grilled zucchini purée scamorza confited Peretti tomatoes |  | 19.00 | 32.00 |
| Homemade tagliolini truffle cream sauce black truffle |  | 21.00 | 32.00 |
| Homemade Pappardelle with Salsiccia tomato sauce pecorino basil | | 21.00 | 33.00 |
| Homemade squid ink tagliolini with shrimps cherry tomatoes marjoram | | 24.00 | 39.00 |
| Homemade Tortelloni rabbit filling sautéed chanterelles brown butter with pistachios burrata | | 24.00 | 39.00 |
| Ravioli al Brasato "Ö" filled with red wine beef brasato brown butter | | 21.00 | 33.00 |

Also recommended



| | | | |
|---|---|-------|-----------------|
| Tomato salad with buffalo mozzarella basil sorbet balsamic dressing arugula pesto |  | 18.00 | 26.00 |
| Vitello Tonnato tenderly cooked silverside tuna sauce fried capers pickled onions arugula optional with roasted potatoes | | 26.00 | 39.00 + 5.00 |
| Beef Carpaccio arugula parmesan lemon Maldon salt | | 26.00 | 39.00 |

| Salad | | starter | main course |
|--|---|---------|-------------|
| Fresh market leaf salad vegetables croutons roasted seeds Prosecco house dressing |  | 13.00 | 20.00 |
| Lettuce hearts radish vinaigrette croutons chives |  | 13.00 | 20.00 |
| <u>Or choose a homemade dressing with your salad:</u> Prosecco house dressing, herb dressing, balsamico dressing, radish vinaigrette | | | |

| Soup | | starter | |
|---|---|---------|--|
| Gazpacho Andaluz focaccia tomatoes cucumbers onions |  | 14.00 | |

| Small & exquisite delicacies | | starter | main course |
|--|--|----------------|-------------|
| Beef steak tatar "Ö" * Minced and prepared à la minute brioche toast or matchstick potatoes gratinated with Café de Paris butter upon request | | 26.00 +5.00 | 37.00 |
| Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter | | 19.00 | 29.00 |
| Sea bass ceviche * pickled mustard black sesame bread chip | | 19.00 | 33.00 |

*We are happy to serve our main courses as sharing plates.
In this case, we will charge for two starters.

| Vegetarian & vegan dishes | | starter | main course |
|---|---|---------|-------------|
| Homemade spring rolls shiitake mushrooms sweet chili sauce onsen egg jasmine rice |  | | 34.00 |
| Fried cauliflower "steak" cashew purée tahini sauce pomegranate seeds quinoa arugula |  | | 30.00 |

| Fish & Mussels | starter | main course |
|--|----------------|--------------------|
| Sautéed salmon fillet honey-soy glaze coconut rice with lime vegetable-papaya salad | | 37.00 |
| Moules marinières mussels in white wine court-bouillon shallots parsley matchstick potatoes | 19.00 | 38.00 |
| Moules provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes matchstick potatoes | 19.00 | 38.00 |

| Classic dishes | main course |
|---|--------------------|
| Beef Entrecôte "Café de Paris" pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter matchstick potatoes | 55.00 |
| Sliced veal Zurich style creamy champignon sauce crispy rösti potatoes | 44.00 |
| Sliced veal liver sautéed in butter onions sage crispy rösti potatoes | 38.00 |
| Veal Cordon-Bleu filled with raclette cheese farmer's ham french fries carrots with chives | 47.00 |
| <u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, french fries, jasmine rice or vegetables Second amendment + CHF 5.00 | |

Desserts

| | |
|---|-------|
| Dessert of the day | 5.50 |
| Our team will gladly present the small delicacies | |
| Tarte Tatin | 15.00 |
| caramelized upside-down warm apple tart vanilla ice cream whipped cream | |
| Crème brûlée | 12.00 |
| caramelized with cane sugar berry garnish | |

Homemade ice cream & sorbet

| | | |
|--|----------------|--------------|
| Ice cream | Sorbets | 4.90 / scoop |
| vanilla | lemon-lime | |
| chocolate | blood orange | |
| sour cream | passion fruit | |
| whipped cream | | 1.50 |
| dash of Vodka, Limoncello or Grand Marnier | | 5.00 |

Cheese
60g
100g

| | | |
|--|-------|-------|
| Zurich Cheese Selection | 12.00 | 18.00 |
| Assorted Zurich Cheese Selection Grappa grape jelly caramelized hazelnuts shallots confit homemade fruit bread | | |

Sweet wine
1dl
3.7dl

| | | |
|---|-------|-------|
| Château Doisy-Védrines, 2020 | 21.50 | 64.00 |
| producer: Château Doisy-Védrines, Sauternes-France grape: Sémillon, Muscadelle | | |

Spirits
Vol.%
2 cl
Grappa

| | | |
|--------------------------------|----|-------|
| Grappa la Musa, Amarone, Berta | 40 | 11.00 |
| Grappa Elisi, Berta | 43 | 11.00 |
| Grappa di Barolo, Marolo | 50 | 12.00 |

Swiss Premium Distillates from URS HECHT
Swiss Distiller of the Year

| | | |
|-----------------------------|----|-------|
| Vieille pear in Barrique | 40 | 14.00 |
| Vieille apricot in Barrique | 40 | 17.00 |

Liqueur
Vol.%
4 cl

| | | |
|------------------------------------|----|-------|
| Limoncello | 25 | 9.00 |
| Amaretto Disaronno | 28 | 10.00 |
| Baileys Original Irish Cream Likör | 17 | 10.00 |
| Grand Marnier Cordon Rouge Liqueur | 40 | 12.00 |

You can find more spirits and cocktails in our bar menu.