

Lunch Hits

2th to 10th April 2026

The agony of choice (included in the menu)

Choose between a homemade **asparagus soup** with chopped egg and crispy croutons or a **salad of young spinach leaves** with a sesame-truffle dressing and toasted sesame seeds

Rustic Specialty 24.-

Pork steak | from the loin | grilled medium
wild mushroom cream sauce | carrots
butter noodles

Chef's Favourite 38.-

Lamb tenderloin | cooked sous-vide
Burgundy red wine sauce | pea and mint purée
grilled asparagus | creamy buckwheat risotto

Petri-Heil 29.-

Whitefish fillet | pan-seared until the skin is crispy
Capers, lemon, and nut butter | ratatouille vegetables
Potato mousseline | garden herbs

Meatless 22.-

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

Tatar Highlight 48.-

Tatar Périgord | Veal
truffle essence | truffle shavings
egg yolk cream | pickled figs

Dessert 8.-

Marinated strawberries
flavored with lemon juice and Amaretto
sugar | fresh mint | vanilla ice cream



specialties from


Austria



TO START A SOUP OR SOMETHING....

BEEF BROTH		17.-
refined with Kracher sweet wine diced boiled beef sweet and sour beetroot pearls chives		
LAMB'S LETTUCE		18.-
lamb's lettuce fruity mandarin dressing crispy bacon chopped egg croutons		
	Starter	18.-
	Main course	30.-
VEAL TONGUE CARPACCIO		23.-
thinly sliced baked veal sweetbreads Pommery mustard sauce radish horseradish Afla cress		

AUSTRIAN DELICACIES

ORIGINAL VIENNESE SCHNITZEL		47.-
veal top round thinly pounded and breaded clarified butter parsley potatoes lemon cranberries		
ONION ROAST BEEF		49.-
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

KAISERSCHMARRN		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)	

CHOPPED WITH LOVE, MILD, MEDIUM OR SPICY


starter main-course

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

HOMEMADE CREATIONS TO START

starter main-course

ORGANIC EGG	16.-	
in panko coating fried until creamy wasabi sour-cream mashed potatoes cress a perfect delicacy to accompany organic free-range eggs Swiss Ooona caviar (5 grams)		
	+ 15.-	
MACKEREL CEVICHE	25.-	
Tigers milk Granny-Smith-apple-gel pomelo Styrian pumpkin seen oil mustard caviar dill tips		
LEAF OR MIXED SALAD 	14.-	23.-
roasted seeds crispy bread croutons		
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
fruity mandarin dressing | pumpkin seed dressing | balsamic vinegar & extra virgin olive oil

TENDER PIECES OF MEAT

½ Portion Main course

ENTRECÔTE CAFÉ DE PARIS argentinian Angus beef fried gratinated with Café de Paris sauce pimientos del padron French fries		55.-
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.-
PORK TRIO pork tenderloin & pork belly prosciutto Merlot cherry sauce brussels sprouts white wine and pear risotto		45.-

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

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

MEATLESS DELICACIES

½ Portion Main course

RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula	20.-	36.-
CAULIFLOWER STEAK  confit in nut butter gratin with cauliflower mousse kumquat gel lime granola sorrel		27.-


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.

 vegetarian dish / For information on allergies or origin of the individual dishes, please contact our staff.
All prices are in Swiss Francs and including value added tax of 8.1%.

ALPINE CHEESE

SWISS CHEESE <small>(100g)</small>	4 varieties	19.-
<p>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</p>		

PURE SEDUCTION

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

COLD TEMPTATIONS

	small Coupe	large Coupe
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		
SACHER	13.-	18.-
apricot-sorbet chocolate ice cream chocolate chips pickled apricots cream		
ICED CAFÉ	12.-	17.-
espresso ice cream chilled arabica coffee coffee beans 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 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.-