

As fresh as the sea! Whole fish, full of flavour.

Food	starter	main
Fresh oysters on ice per piece lemon pumpernickel with butter shallot vinaigrette Fine de Claire No. 2	8.00	
Mediterranean prawns tomato sauce basil garlic served as a main course with white wine risotto	21.00	37.00

All our fish are expertly filleted for you

Sea Bass oven baked or in salt crust		49.00
Sea Bream oven baked or in salt crust		49.00
Sole à la meunière		69.00
Turbot for 2 guests , oven baked	p.P.	59.00
Zander for 2 guests , oven baked or in salt crust	p.P.	59.00

Side dish:

All our fish dishes are served with a **homemade marinade** of Kalamata olives, artichokes, cherry tomatoes, spring onions, capers, and herbs.

Accompanied by white **wine risotto** and **fresh spinach**.

Our wine recommendation	10 cl	75 cl
White wine Ataj, Chardonnay, Piedmont/Italy, 2025 producer: Cascina Castlèt grape: Chardonnay	9.00	53.00
Red wine Der Besondere, Zurich/ Switzerland, 2023 Producer: Nadine Saxer Grape varieties: Gamaret, Pinot Noir	10.00	60.00

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	
Zurich white wine soup whipped cream brioche chips verjus grapes		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
Homemade Pasta & Vegetarian dishes		starter	main course
Ravioli al Brasato "Ö" filled with red wine beef brasato brown butter		21.00	33.00
Homemade tagliolini truffle cream sauce black truffle		21.00	32.00
Porcini mushroom risotto white wine risotto porcini mushrooms "Belper Knolle" cheese baby spinach		21.00	27.00
Fried cauliflower "steak" cashew purée tahini sauce pomegranate seeds quinoa arugula			30.00

Fish & Mussels	starter	main course
Sautéed salmon fillet quinoa broccoli beetroot sorrel sauce		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 Sternenberger-cheese farmer's ham matchstick potatoes carrots with chives	47.00
<u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, white wine risotto 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.