



Fine Appetizers

refined. delicate. unique.



Aperitif Offers

<i>recommendation</i> AB 20 PERSONEN	<i>Easy</i>	<i>Business</i>	<i>First</i>
Beverages (à discrétion)	Mineral water, orange juice, prosecco	Mineral water, orange juice, prosecco, beer	Mineral water, orange juice, prosecco, rosé wine, beer, berry bowl
The agony of choice	4 pieces	6 pieces	8 pieces
Time frame	30 minutes	45 minutes	60 minutes
Package rates	28.- / person	38.- / person	50.- / person

Cold appetizers 4.- per piece

Canapé with raw ham and cucumbers
 Canapé with egg and chives 
 Cornet with smoked salmon and horseradish cream
 Cornet filled with oriental tartar 
 Shrimp, papaya & mango chutney
 Stuffed courgette rolls 
 Tomato and mozzarella with pesto 
 Kalamata olives marinated with garlic and herbs 
 3 kind of vegetables sticks with yoghurt & herb dip
 Cesar-salad in a glas 

Warm appetizers 4.- per piece

Oven-fresh ham croissant
 Satay chicken with peanut sauce and sprouts
 Deep-fried pikeperch with sauce tartar
 Quiche with bacon and onions
 Parmesan soup with pesto in an espresso cup 
 Curry soup in an espresso cup 
 Quiche with cheese 
 Baked cauliflower with mango chutney and mayonnaise 
 Spring rolls with soy dip 
 Empanadas with vegetable filling 

Sweet appetizers 4.- per piece

White chocolate mousse with crunchy pearls
 Crumble cake with whipped cream and berries
 Exotic fruit salad
 Chia and coconut pudding with grilled pineapple compote

Cold appetizers 5.- per piece

Cornet with beef tartare and parmesan
 Cornet with veal tartare and Marsala curry
 Cornet with tuna tartare and smokey crème fraîche
 Canapé with roast beef, cucumber and Pommery mustard
 Lollipop with marinated beef fillet and pistachio
 Lollipop with pickled salmon and sesame seeds
 Vitello Tonnato with capers
 Buffalo mozzarella with fig and sour cream 
 Falafel balls with hummus 
 Bruschetta, tomatoes and olive tapenade 

Warm appetizers 5.- per piece

BBQ beef fillet cubes on wasabi mashed potatoes
 Mini Club-Sandwiches
 «Wiener» veal escalope with potato salad
 Braised beef with truffle mashed potatoes
 Fried pikeperch fillet on champagne cabbage
 Shrimp in a potato coating with garlic dip
 Grilled tuna, wakame salad, shiso cress
 Baked mozzarella on lukewarm ratatouille 
 Pecorino fig agnoloti with fresh rocket 
 Asia noodle sticks
 Acquarello risotto, truffle and green asparagus 

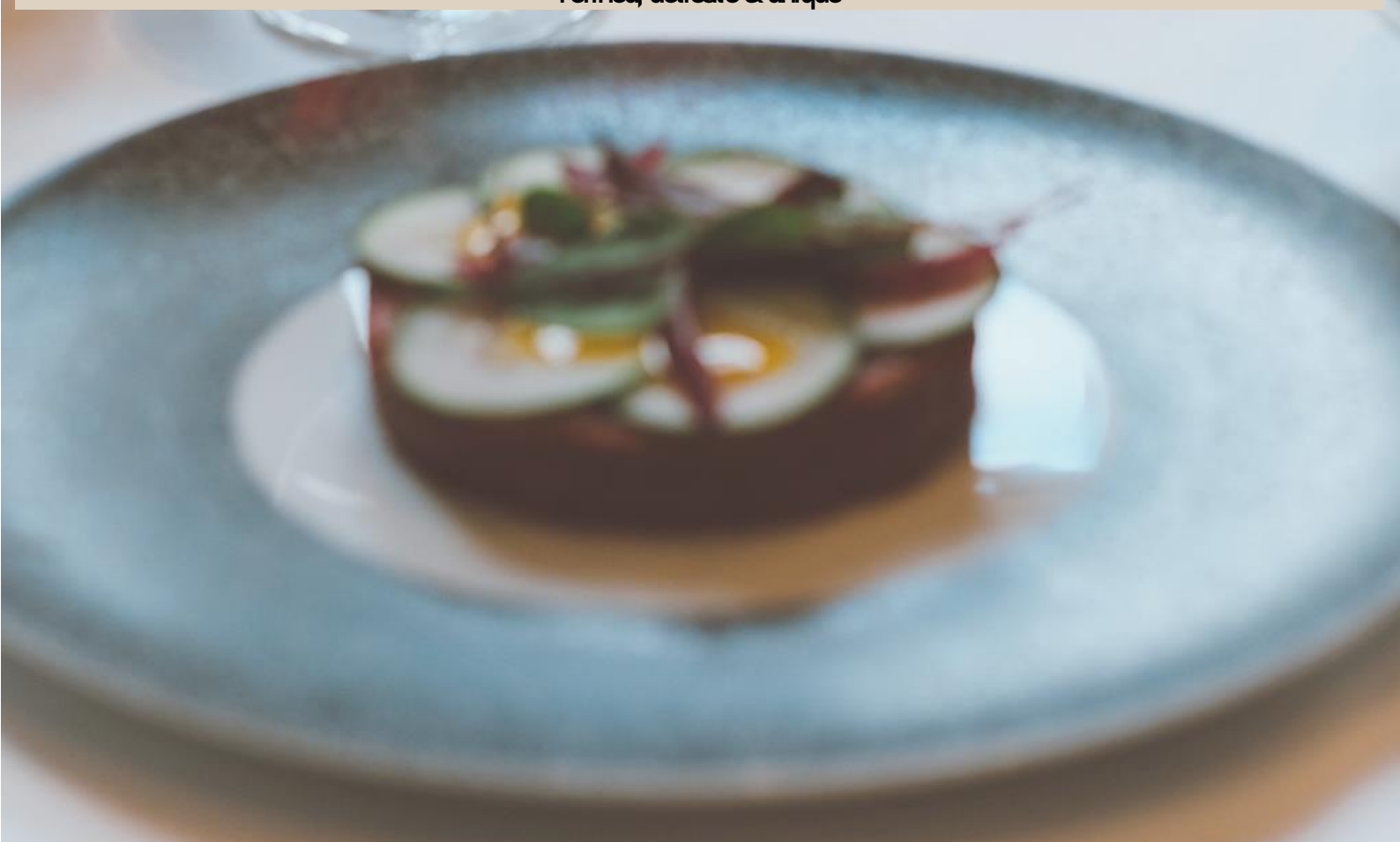
Sweet appetizers 5.- per piece

Macarons
 Coffee mousse with pickled dwarf oranges
 Vanilla panna cotta with fruit ragout
 Valrhona chocolate cake



OUR MENU SELECTION

refined, delicate & unique



Recommendations of the house

Zurich's best

WINEMAKER SALAD
leaf lettuce | radish | fried bacon
grape vinaigrette

ZÜRICH SLICED VEAL
tender veal rump strips | briefly fried
creamy white wine mushroom sauce
glazed broccoli | butter noodles

WHITE COFFEE MOUSSE
Felchlin chocolate | Arabica coffee
saffronized dwarf oranges
pistachio ice cream

3 courses 75.-

Refined

LOSTALLO SWISS SALMON
house-smoked | Oona alpine caviar
pea blini | honey crème fraîche
pomegranate

CHESTNUT FOAM SOUP
with Madagascar vanilla
truffled gnocchi | chickweed

VEAL VARIATION
filet | braised shoulder | oxtail praline
Amarone shallot sauce
smoked kohlrabi purée
grilled king oyster mushroom
bimi broccoli | pumpkin tagliatelle

PEANUT ECLAIR
tonka bean ice cream
dark chocolate ganache | white crumble

4 courses 90.-

Fine dine

VEAL TARTARE
Winter truffle | brown butter foam
fried quail egg | Oyster mushrooms
chickweed

CLEAR DUCK ESSENCE
perfumed with Cognac | duck croquette
sweet cabbage | chervil oil

LOBSTER ROLL
brioche bun | tender lobster | char roe
crustacean mayonnaise | mango chutney
fennel

PEAR SORBET
iced Mulled Wine | cinnamon crunch

BEEF TENDERLOIN
roasted pink | hazelnut crust
Sauce Bordelaise | parsley duo
red wine fig | baked potato slice

QUINCE TRILOGY
quince ragout in shortcrust pastry
quince parfait | quince-vanilla gel
meringue | cardamom syrup | blossoms

6 courses 140.-



Menu suggestions

The menus given serve as examples. Our chef will be happy to create individual, seasonally adapted menus that are tailored to your special wishes.

Menu 1

Sheep's cheese mousse | in a lemon and pepper coating
Wild herb salad | Pickled port fig | Pumpernickel croutons

Beef shank strips | roasted pink
creamy green pepper sauce | vegetable bouquet
Vaudois potato gratin

Fruit salad | with fresh berries | mint | lemon sorbet

3 courses 68.-

Menu 3

Burrata | in puff pastry tartlets | braised figs pickled Amalfi
lemon | rocket salad | pistachios

Pork fillet wrapped in bacon | balsamic cherry jus carrot
duet with herbs | spinach leaves | potato croquettes

Apple cakes | in batter | deep-fried | cinnamon sugar
vanilla ice cream | blackberry confit | cream

3 courses 68.-

Menu 5

Two kinds of Swiss Alpine salmon | home-smoked
tranche | baked praline | cabbage-wasabi salad | apple gel

Veal duet | roasted fillet | braised
veal shoulder | light port wine sauce | creamy pea mousse
seasonal vegetable bouquet | Ticino polenta slice

Lemon tarte | creamy lemon buttercream
short crust pastry base | meringue topping
litchee compote

3 courses 89.-

Menu 2

Mixed leaf lettuce | chopped eggs | croutons | seeds
Tuscany dressing

Sliced veal | briefly fried | Barolo olive sauce
courgette & tomato ragout | fried Lyoner potatoes

White coffee mousse | fine Felchlin chocolate | Arabica coffee
dwarf oranges | pistachio ice cream

3 courses 66.-

Menu 4

Truffle brie | deep fried in batter | leaf salads
grapes | pine nuts | wild honey vinaigrette

Chicken breast | in pancetta coating | roasted | salsa verde
coconut & dried tomatoes | sage tagliatelle

Cheesecake | crumble | pickled apricots
sour cream ice cream

3 courses 66.-

Menu 6

Zurich white wine foam | grapes | homemade lemon ravioli
sprouts | croutons

Beef tenderloin | pink roasted | Amarone truffle jus
creamy spinach | mushrooms | pomme-dauphine

Vanilla mousse slice | on chocolate sponge cake
Preserved Swiss cherries | Chocolate shavings

3 courses 85.-



Menu 7

Winemaker salad | leaf lettuce | radish | fried bacon
grape vinaigrette

Mushroom cream | wild herbs | Belper tube

Braised beef | braised in the oven | Merlot sauce
root vegetables | mashed potatoes

Panna cotta | refined with the noble tonka bean
Fruity raspberry ragout | pistachio crumble | lemon balm

4 courses 82.-

Menu 9

Lettuce | eggs | mushrooms | garden herbs
mustard dressing

Sweet potato cream | scallops | beluga lentils
crispy bacon | macadamia nut | cress

Veal shoulder fillet | marinated with sage | glazed fig jus
ratatouille | potato croquettes

Passion fruit mousse | tartelette | dark chocolate
ganache | fresh raspberries

4 courses 86.-

Menu 11

Char | home-pickled | miso cauliflower cream smokey apple
mustard | mizuna salad | hazelnuts

White wine cream | Zurich Riesling-Sylvaner
grape chutney | vegetable dumpling | almonds

Veal picatta | cheese coating | fried | tomato coulis
broccoli | saffron risotto | arugula

Roasted pistachio cream | port wine and pineapple salad
chocolate chips

4 courses 90.-

Menu 8

Smoked salmon tartare | charcoal apple mustard
horseradish cream | crispy arugula

Tomato essence | balsamic caviar | basil | Truffle ravioli

Veal shoulder | braised in the oven | morel sauce
glazed cabbage | mashed potatoes

Cheesecake | calvados apples | chocolate crumbles
sour cream ice cream

4 courses 86.-

Menu 10

Carpaccio | thin slices of beef shank | Indian mayonnaise
vegetables pickles | parmesan cheese | arugula

Parmesan foam | root vegetables | truffle ravioli

Veal duet | roasted fillet & braised veal shoulder fillet
Armagnac jus | spinach | saffron tagliatelle

Crème Brûlée | with bourbon vanilla
cane sugar crumble | marinated strawberries | lemon sorbet

4 courses 89.-

Menu 12

Panzanella | Italian bread salad | scamorza cheese
stewed bell peppers | tomato | wild garlic pesto

Pea foam | refined with mint | paprika chutney
brown butter | vegetable Dim-Sum

Angus sirloin steak | grilled | béarnaise sauce | spinach
potato croquettes

Apple crumble | with organic apples | served lukewarm
creamy vanilla ice cream | cream

4 courses 81.-

Create your own menu

Something small to start

Leaf salads chopped eggs croutons creamy herb dressing 	16.-
Burrata in puff pastry tartlet braised figs preserved Amalfi lemon rocket salad pistachios 	20.-
Truffle brie deep fried in batter leaf salad grapes pine nuts wild honey vinaigrette 	19.-
Veal carpaccio & tartar piquillo pepper pesto dark walnuts purslane port wine fig	23.-
Duck liver terrine refined with port wine Sauternes gelée fig chutney frisée leaves toast	24.-
Smoked salmon trio sashimi, tartare and praline granny smith jelly cabbage wasabi salad pickled ginger	22.-
Vitello tonnato tuna tartare pink veal shoulder slices creamy tuna sauce onions capers chip	24.-

Soups

Tomato essence made from ox heart tomatoes ricotta ravioli edamame chili oil basil cress 	16.-
Crustacean foam perfumed with cognac crab tartare crème fraîche with yuzu sea asparagus 	19.-
Crème-Dubarry cauliflower cream soup with bourbon vanilla garlic croutons	16.-
Cream of mushrooms refined with Armagnac herbs wild duck tartare shallot confit walnut thyme oil	19.-

Hot Starters

Truffle ravioli (house specialty) homemade creamy champagne cream sauce truffle slices argula 	20.-
Monkfish salty lardo beluga lentils flower sprouts bell pepper emulsion cauliflower-citrus cream	28.-
Giant prawns fried in herb butter creamy Venere risotto pea and chili pesto cress	25.-
Quail breast coated in pistachios roasted truffled mashed potatoes port wine and orange sauce	22.-

Meatless pleasure

Wild mushroom ragout 4 types white wine cream sauce herbs Brussels sprout leaves grapes noodles 	34.-
Vegetable tart served fresh from the oven with ratatouille vegetables pea pesto lemon dip wild herb salad 	32.-
Cauliflower steak roasted yellow carrot chutney hazelnuts purslane parmesan brown butter sauce 	29.-
Tagliatelle cooked al dente pesto genovese burrata port wine figs pine nuts 	32.-
Stuffed eggplant oriental flavored bulgur paprika sauce pomegranate seeds almond yogurt wild herb salad 	27.-

Patiently caught

Halibut medaillons poached martini sauce fried giant shrimp truffled savoy cabbage dill pasta	42.-
Sea bass fillet fried lemon caper beurre blanc young garden vegetables potato and chive stick	40.-
Fillets of Perch from lake Zurich in champagne batter deep-fried tartar sauce herb potatoes lemon	44.-
Trout fillet fried salty lardon horseradish sauce champagne sauerkraut marjoram fried potatoes	39.-

Noble and tender meat creations

Beef fillet roasted porcini mushroom crust béarnaise sauce colorful garden vegetables polenta	58.-
Stroganoff beef fillet cubes roasted bell pepper red wine sauce sour cream broccoli pasta	48.-
Bœuf-Bourguignon beef shoulder tip Burgundy sauce bacon silver onions broccoli tagliatelle	40.-
Entrecôte wrapped in herbs glazed pink in the oven in one piece port wine sauce creamy spinach potato gratin	54.-
Angus steak grilled pink smoked hollandaise sauce onion rings spinach leaves polenta gnocchi	48.-
Veal steak with Grand Marnier sauce grilled morel-cognac sauce colorful vegetables potato croquettes	52.-
Zurich sliced veal sautéed veal strips creamy mushroom sauce almond broccoli roesti	39.-
Veal duet veal fillet & braised veal shoulder fillet Armagnac reduction colorful garden vegetables creamed spinach herb pasta	48.-
Veal blanquette veal ragout lardon strips white wine-morel velouté Vichy carrots polenta gnocchi	42.-
Veal picatta egg and cheese coating lemon and caper vinaigrette dried tomatoes peach saffron risotto rocket	44.-
Pork fillet medallions wrapped in pepper roasted prosciutto port wine-cherry jus carrots risotto	39.-
Pork steak morel crust plum and red wine sauce creamy leek ragout potato gratin	36.-
Chicken ragout marengo in tomato and brandy sauce crayfish mushrooms croutons dry rice	36.-
Barbarie duck breast grilled pink grand marinade sauce cumquats oranges pumpkin quinces chestnut cream	42.-

Sweet dreams

Suprise feast 5 sweets let yourself be surprised	26.-
White coffee mousse Felchlin chocolate Arabica coffee saffronized dwarf cumquats pistachio ice cream	16.-
Cheesecake sweet Philadelphia cream cookie crumble pickled apricots lemon balm leaves sour cream ice cream	17.-
Apple cake in batter deep-fried cinnamon-sugar vanilla ice cream blackberry confit cream	15.-

For simpler occasions

Oven-baked meatloaf Madeira jus mustard potato gratin small mixed salad	28.-
Schübli pork & beef sausage poached in broth homemade potato & cucumber salad sweet mustard	27.-
Home-made veal meatloaf refined with chorizo glazed mushroom cream sauce broccoli mashed potatoes	33.-
Meat Platter smoked ham chorizzo turkey breast mountain cheese pickled vegetables bread butter	32.-

