




TAKE-AWAY MENU

WEEKLY HITS 17 TO 21 TH OF FEBRUARY 2025 (ONLY LUNCH TIME, 11.30 TO 14.00)

RUSTIC SPECIALTY Swiss pasta with minced meat exclusive, homemade veal bolognese Gruyère cheese apple sauce	18.-
CHEF'S FAVOURITE Beef pepper Steak roasted pink sliced port wine reduction pea and apple cream carrots potato gratin	27.-
PETRI HEIL Swordfish fillet briefly grilled tomato-mango-curry sauce caramelized shallots fried pimientos cardamom rice	22.-
MEATLESS  Beetroot risotto yellow beetroot with saffron perfumed goat cheese roasted pine nuts belper tuber arugula	17.-

HOUSE CLASSICS (MO TO FR+SU 11.30 TO 21.30, SA 17.00 TO 22.00)

TARTAR CLASSIC Beef prepared mild, medium or hot spiced capers red onions egg yolk cream	26.-
TARTAR TOSCANA Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons	28.-
ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	32.-
CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	28.-
FILLETS OF PERCH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	32.-
SALAD «FRANÇOIS» seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg	20.-
RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula	27.-
BOLETUS RISOTTO  prepared with white wine pickled artichokes crispy kale pickled physalis	32.-

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56