

Salad		starter	main course
<b>Fresh market leaf salad</b> vegetables   croutons   roasted seeds   Prosecco dressing	V	13.00	20.00
<b>Spinach salad</b> red onion vinaigrette   egg   croutons		15.00	21.00
<b>Or choose a homemade dressing with your salad:</b> Prosecco house dressing, herb dressing or balsamico-dressing			

Soup		starter	
<b>Wild garlic cream soup</b> cured ham crumble   grape jelly   whipped cream		14.00	

Small & exquisite delicacies		starter	main course
<b>Rump steak tatar "Ö"</b> chopped and prepared à la minute   brioche toast or matchstick potatoes		26.00	37.00
<b>Escargots 6 pieces / 12 pieces</b> Burgundy snails in the caquelon pot   homemade garlic-parseley butter		19.00	29.00
<b>Sea bass Ceviche</b> pickled mustard   black sesame   bread chip		19.00	33.00

Homemade Pasta & Vegetarian dishes		starter	main course
<b>Ravioli al Brasato "Ö"</b> stuffed with red wine beef brasato   brown butter		21.00	29.00
<b>Tagliatelle al Parmigiano</b> Parmesan cream sauce   fresh spinach   pine-nuts	V	21.00	26.00
<b>Creamy Ebly-risotto</b> green vegetable garden with sprouts gratinated ricotta   Sbrinz cheese	V	25.00	32.00

<b>Fish &amp; Mussels</b>	<b>starter</b>	<b>main course</b>
<b>Salmon fillet sautéed on the skin with soya varnish</b> wild broccoli   Venere rice		37.00
<b>Moules marinières</b> mussels in white wine court-bouillon   shallots   parsley matchstick potatoes	19.00	38.00
<b>Moules provençale</b> mussels in white wine court-bouillon   shallots   garlic   rosemary cherry tomatoes   matchstick potatoes	19.00	38.00

<b>Classic dishes</b>	<b>main course</b>
<b>Sirloin steak "Café de Paris"</b> pan fried Australian sirloin steak (200g) gratinated with Café de Paris butter   matchstick potatoes	53.00
<b>Sliced rump of veal Zurich style</b> creamy champignon sauce   crispy rösti potatoes	42.00
<b>Diced veal liver</b> fried in butter   onions   sage   crispy rösti potatoes	37.00
<b>Folded veal Cordon-Bleu</b> filled with Sternenberger-cheese   farmer's ham matchstick potatoes   Züri-carrots with chives	47.00
<b>Sous-vide cooked veal silver side with Pommery mustard</b> horseradish espuma   potato fritters   Brunoise vegetables	38.00
<b><u>Would you like to have a different side dish?</u></b> Crispy rösti, matchstick potatoes, Venere rice, Ebly-risotto, potato frittes or vegetables Second amendment + CHF 5.00	

## Desserts

<b>Dessert of the day</b> selection of small desserts	5.50
<b>Tarte Tatin</b> caramelized upside-down apple tart   vanilla ice cream   whipped cream	15.00
<b>Hallenstadion Brick</b> created for us by patisserie world-champion Rolf Mürner. two kinds of chocolate mousse   biscuit   raspberry jelly	15.00

## Homemade ice cream & sorbet

<b>Ice cream</b> vanilla chocolate sour cream	4.90 / scoop
<b>Sherbet</b> lemon-lime blood orange passion fruit	4.90 / scoop
whipped cream	1.50
dash of Vodka, Limoncello or Grand Marnier	3.00

## Cheese

	60g	100g
<b>Cheese variety</b> assorted cheeses from around Zurich Grappa grape jelly   caramelized hazelnuts   shallots-confit homemade fruit bread	12.00	18.00