



different RESTAURANT Lunch Menu

25. – 29. September 2023

*Sunday
Open*

Weekly Hits

Choose between a vegetable broth with noodles or a spinach salad with tomatoes on Tuscan dressing

TRENDY MEAL 27.-

Portobello mushroom "BBQ" | grilled | pulled pork | creamy truffle foam | colorful cole slaw salad

RUSTIC SPECIALTY 24.-

Venison meatloaf | homemade | glazed in the oven | venison cream sauce | apple-red cabbage | spaetzli | cranberries

CHEF'S FAVORIT 34.-

Osso-Bucco | tenderly braised in white wine stock | gremolata sauce | root vegetables | herb tagliatelle

PETRI HEIL 29.-

Halibut fillet | fried in olive oil | paprika broth | sautéed chard | Roscoff onions | mashed potatoes

MEATLESS 22.-

Vegi-Burger | cauliflower cheese patty | brioche bun | ajvar cream | pineapple chutney | arugula | French Fries

small delicacies

	Starter	Main Course
CHESTNUT FOAM truffled cognac herbs root vegetables bacon black truffle	18.-	
LAMB'S LETTUCE fried chantarelles egg bacon bread croutons pumpkin seed dressing	18.-	30.-
DEER CARPACCIO thin deer rump carpaccio pumpkin seed mayonnaise vegetable pickles lamb's lettuce parmesan	20.	32.-
GRAVED SALMON indian marinated char roe celery slaw spiced mirabelle jalapeños coconut broth	22.-	
SALAT-FRANÇOIS seasonal salads lukewarm chicken breast strips fried bacon slices tomatoes egg		27.-

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD: tuscany dressing | creamy herb dressing
pumpkin seed dressing | dijon mustard dressing | balsamic vinegar & extra virgin olive oil

Homemade classics

	Main Course
ENTRECÔTE «CAFÉ DE PARIS» (200 g) argentinian Angus beef fried "Café de Paris"-sauce gratinated pimientos French fries	53.-
VEAL PICCATA classic served lemon caper vinaigrette arugula dried tomato peach saffron risotto	46.-
ZÜRICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	42.-
VENISON ESCALOPE fried creamy chantarelle sauce red cabbage glazed chestnut saffron apple spaetzli	48.-
FILET OF PERCH FROM LAKE ZÜRICH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	42.-
SPAETZLI PAN  home made spaetzli chestnut sauce Boskop apple chantarelles black truffle	29.-

TARTAR-CREATIONS CHOPPED WITH LOVE

TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | VEGAN

42.-

Our recommendation

THE CHOICES

Main Course

TARTAR CLASSIC

Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

35.-

TARTAR PARIS STYLE

Beef | Armagnac | gratinated with Café de Paris butter | french fries

38.-

TARTAR TOSCANA

Beef | Grappa di Brunello | sun dried tomatoes | rocket salad | parmesan cheese

37.-

TARTAR DANISH STYLE

Beef | shortly sautéed in butter | served on toast | fresh horseradish

37.-

TARTAR PÉRIGORD

Veal | truffle essence | port wine fig | wild herb salad | walnut pesto

44.-

TARTAR VALAIS

Veal | perfumed with apricotine | burrata espuma | pea pesto | sweet & sour apricots

37.-

TARTAR TENNESSEE

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

45.-

TARTAR BANGKOK

Tuna | sriracha mayonnaise | sushi rice | sesame | jalapeño | tobikko

42.-

TARTAR NORDICA

Smoked Salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

37.-

TARTAR VEGANA

aubergine | courgettes | tomatoes | okra | deep fried chick pea balls | basil sprouts

30.-

HOMEMADE DESSERTS

WHITE COFFEE MOUSSE (speciality of our house!)	16.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistachio ice cream	
VERMICELLES MONT-BLANC	17.-
creamy chestnut puree Kirsch elderberries mini meringues short pastry base	
SEMOLINA FLUMMERY	16.-
perfumed with Darjeeling candied pineapple ragout rum-raisin ice cream cane sugar crumble	
CHOCOLATE TARTLET	16.-
served lukewarm plum roast hazelnut ice cream caramel sauce whipped cream	

CHEESE PLATE	19.-
Tremola-Alta Valle Leventina (semi-hard cheese) Jersey Blue-Willi Schmid (blue cheese) Vacherin-Fribourgeois (semi hard cheese)	
organic mountain cheese (semi-hard cheese) grapes nuts apricot and tomato chutney honey	

COLD TEMPTATIONS

SMALL COUPE LARGE COUPE

NESSELRODE	14.-	18.-
vermicelles meringue vanilla ice cream glazed chestnuts cream		
BROWNIES	13.-	17.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HAVANNA	13.-	17.-
rum and espresso ice cream Havanna rum banana pieces cream		
HOT-BERRY	13.-	17.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	16.-
vanilla ice cream hot chocolate sauce cream		
ICE-CAFÉ	13.-	17.-
espresso ice cream chilled Arabica coffee coffee beans cream		
CASSIS-VIEILLE PRUNE	15.-	19.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
LIMONE-VODKA	15.-	19.-
refreshing lime sorbet shot of Absolut vodka		

ICE-CREAM SELECTION

Vanilla, chocolate, strawberry, espresso, hazelnut, rum, lime or blackcurrant sorbet	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	2 cl	5.-