

Salad		starter	main course
Fresh market leaf salad vegetables croutons roasted seeds Prosecco dressing	V	13.00	20.00
Mini lettuce salad Parmesan dressing croutons bacon		15.00	21.00
<u>Or choose a homemade dressing with your salad:</u> Prosecco house dressing, herb dressing or balsamico dressing			

Soup	starter
Gazpacho toasted focaccia cucumber bell peppers onions	14.00

Small & exquisite delicacies	starter	main course
Beef steak tatar "Ö" Minced and prepared à la minute brioche toast or matchstick potatoes	26.00	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	29.00	
Tagliatelle al Parmigiano Parmesan cream sauce fresh spinach pine nuts	V	21.00	26.00
Homemade potato gnocchi yellow pepper coulis artichoke hearts dried tomatoes	V	25.00	32.00

Fish & Mussels	starter	main course
Sautéed Salmon Fillet with Soy Glaze wild broccoli Venere rice		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	53.00
Sliced veal Zurich style creamy champignon sauce crispy rösti potatoes	42.00
Sliced veal liver sautéed in butter onions sage crispy rösti potatoes	37.00
Veal Cordon-Bleu filled with Sternenberger-cheese farmer's ham matchstick potatoes carrots with chives	47.00
Swiss Prime Beef sirloin steak roast potatoes with bacon and onions Chimichurri sauce	51.00
<u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, Venere rice, noodles roast potatoes 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	
Coupe Romanoff	15.00
marinated strawberries vanilla ice cream sour cream ice cream almonds whipped cream	

Homemade ice cream & sorbet

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

Cheese

	60g	100g
Zurich Cheese Selection	12.00	18.00
Assorted Zurich Cheese Selection Grappa grape jelly caramelized hazelnuts shallots confit homemade fruit bread		