




REFINED TREATS STARTER




<b>BOLETUS MUSHROOM CREAM</b> perfumed with Cognac   wild herbs   vegetable strips   wild duck Dim-Sum	18.-
<b>CARROT FOAM</b>  refined with camomille   scented with white port wine   sweet and sour pumpkin chutney   crispy falafel	17.-
<b>DUCK LIVER</b> briefly fried   parsley root   grilled pineapple   white chocolate   crispy bacon	24.-
<b>YELLOW FIN TUNA</b> tuna tatar   indian marinated   sesame ice cream   cucumber relish   mango   granola	22.-
<b>GOAT CHEESE NOUGAT</b> refined with pistachio and almonds   cranberry shake   lettuce salad   lemon truffle dressing	18.-

FRESH FROM THE GARDEN STARTER    MAIN COURSE

<b>BURRATA DI ANDRIA</b>  buffalo mozzarella   marinated carrots   port wine figs   hazelnut pesto   dill	19.-	
<b>LAMB'S LETTUCE</b> minced egg   crispy bacon   crunchy herb croutons   pumpkin seed dressing	17.-	
<b>GREEN SALAD OR MIXED SALAD</b>  roasted seeds   crunchy bread croutons	14.-	22.-
<b>SALAD FRANÇOIS</b> crisp seasonal salads   lukewarm chicken breast strips   fried bacon slices   tomatoes   egg		26.-

**PLEASE CHOOSE YOUR FAVOURITE DRESSING:**  
Tuscany dressing | creamy herb dressing | pumpkin seed dressing | lemon truffle dressing  
balsamic vinegar and extra virgin olive oil

MEATLESS DELICACIES STARTER    MAIN COURSE

<b>RAVIOLI-ROYAL</b>  homemade truffle ravioli   creamy Champagne sauce   rocket salad	20.-	36.-
<b>AQUARELLO RISOTTO</b>  served in birch smoke   braised pumpkin   porcini mushrooms   Tandoori   rehydrated raisins   salted lemon		29.-
<b>CAULIFLOWER WINGS</b>  marinated with Cajun   deep fried   lentil ragout   green sauce Mole   cumquats   pistachio		27.-

vegetarian dish  | vegan dish   
for information on allergens or origin of the individual dishes, please contact our staff

HUNTING SEASON MAIN COURSE

**FLAMBÉ PLEASURE** (from 2 persons served in one course) p. P. 60.-\*  
(unfortunately flambéing at the table is not possible for groups of 9 or more).

**SADDLE OF VENISON** | grilled in one piece according to your wish | flambéed at your table  
creamy game sauce | apple red cabbage | brussels sprouts | chestnut | saffron apple | cranberries | spaetzli

<b>ESCALOPE OF VENISON</b> pink roasted   creamy porcini mushroom sauce   apple red cabbage   glazed marroni   spaetzli	42.-
<b>DEER FILLET</b> pink roasted   olive pistachio crust   sauce Albufera   black salsify   beetroot   mushrooms   sage gnocchi	45.-
<b>JUGGED DEER</b> tender braised in red wine & cocoa jus   silver onions   farmhouse bacon   savoy cabbage   glazed chestnuts   spaetzli	39.-

NOBLE AND TENDER PIECES OF MEAT MAIN COURSE

<b>BEEF SHORT RIBS</b> (36 hours cooked) on whisky jus   smoked bone marrow   brussels sprouts leaves   malty carrot   porcini mushrooms   mustard seed	48.-
<b>SIRLOIN STEAK</b> (200 gr) argentine angus beef   fried   "Café de Paris"-sauce   gratinated   young leaf spinach   French fries	51.-
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	39.-
<b>CALF'S LIVER</b> veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	37.-

OUT OF THE WATER MAIN COURSE

<b>FILETS OF PERCH FROM LAKE ZURICH</b> deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	42.-
<b>COD ROYAL</b> fried on the skin   gremolata fumet   bouchot mussels   chorizo   zucchini   mashed potatoes	44.-
<b>ORGANIC SALMON FILLET</b> confit in olive oil   masala sauce   young leaf spinach   beluga lentils   smoky celery	39.-

**DO YOU PREFER A DIFFERENT SIDE DISH?**  
French fries | roesti | boiled potatoes | croquettes | spaetzli  
mashed potato | tagliatelle | rice | risotto | potato gnocchi or vegetables  
second side dish: + 5.-

RECOMMENDATIONS FROM OUR PATISSIER

<b>WHITE COFFEE MOUSSE</b> (speciality of our house!) white chocolate   flavoured with coffee   saffronized cumquats   pistachio ice cream	16.-
<b>MONT-BLANC</b> vanilla mousse tartlet   crispy base   vermicelles   elderberries   truffle   chocolate ice cream	18.-
<b>LEMON PARFAIT</b> Amalfi lemons   peach cremeaux   elderflower   blonde chocolate   pink pepper	16.-
<b>CHOCOLATE CAKE</b> served lukewarm   walnuts   caramel sauce   bourbon vanilla ice cream   cream	17.-
<b>JAPANESE MOCHI</b> matcha dough   sweet bean cream   passion fruit   jellied coconut   red shiso cress	12.-

<b>CHEESE PLATE WITH 4 VARIETIES</b> (100 gr) Tremola Alta Valle Leventina (semi-hard cheese)   Jersey Blue-Willi Schmid (blue cheese)   Vacherin Fribourgeoise (semi hard cheese) organic mountain cheese (semi-hard cheese)   grapes   nuts   tomato and apricot chutney   honey   fig bread	19.-
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COUPES IN PERFECTION

SMALL COUPE    LARGE COUPE

<b>BROWNIES</b> chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream	13.-	17.-
<b>AMANDA</b> hazelnut, chocolate-& vanilla ice cream   roasted almonds   cream	12.-	16.-
<b>HAVANNA</b> rum-& espresso ice cream   Havanna rum   banana pieces   cream	13.-	17.-
<b>HOT BERRY</b> vanilla-& strawberry ice cream   hot berries   cream	13.-	17.-
<b>DANEMARK</b> vanilla ice cream   hot chocolate sauce   cream	12.-	16.-
<b>ICE CAFÉ</b> espresso ice cream   chilled Arabica coffee   coffee beans   cream	13.-	17.-
<b>COUPE BLACKCURRANT &amp; VIEILLE PRUNE</b> fruity blackcurrant sorbet   shot of delicate Vieille Prune	15.-	19.-
<b>COUPE LIME &amp; VODKA</b> refreshing lime sorbet   shot of Absolut vodka	15.-	19.-

<b>OUR ICE CREAM SELECTION:</b> vanilla, chocolate, strawberry, espresso, hazelnut, Havanna rum, lime or blackcurrant sorbet	1 scoop cream	5.- +2.-
<b>SHOTS:</b> Vieille Prune, Kirsch, Williams, Wodka, Cointreau, Havanna rum	2cl	+5.-