



Menu Suggestions Spring/Summer

Salads | Starters | Soups **CHF**

Salads

Fresh market salad with vegetables, croutons, and seeds, served with Prosecco house dressing	12.00
Mini lettuce with radish vinaigrette, served with sautéed chanterelles	14.00

Starters

Beef carpaccio with Parmesan espuma, arugula pesto, and Maldon salt	21.00
Kingfish ceviche marinated in yuzu, finished with jasmine oil and matcha powder	25.00

Soups

Green gazpacho with focaccia crostini	11.00
Tomato soup with fresh basil	10.00

Main Courses Meat | Fish **CHF**

Veal

Sliced veal Zurich-style with creamy champignon sauce, served with buttered noodles	44.00
Oven-roasted veal loin in morel cream sauce, served with buttered noodles and sautéed romanesco	49.00
Vitello tonnato thinly sliced veal with tuna sauce, garnished with capers, onions, and arugula	35.00
Sous-vide cooked veal brisket, served with sautéed Romaine lettuce and cucumber relish	43.00

Beef

Stroganoff-style beef tenderloin tips in paprika cream sauce, with mushrooms, pickles, and pearl onions, served with buttered spaetzle	44.00
Red wine-poached beef fillet with rich jus and Maldon salt, served with potato mille-feuille and Ginger-glazed baby carrots	46.00

Fish

Salmon en papillote with capers, cherry tomatoes, and olives, served with roasted potatoes and snow peas	37.00
Sautéed sea bream fillets with lemon butter, served with pilaf rice and fresh leaf spinach	37.00



Menu Suggestions Spring/Summer

Main Courses vegetarian	CHF
Vegetable Stroganoff with paprika cream sauce, with mushrooms, pickles, and pearl onions, served with buttered spaetzle	29.00
Homemade dim sum with ponzu sauce, served on Asian vegetables and accompanied by a coriander dip	32.00
Homemade vegetable ravioli on ratatouille, with pepper foam and fried capers	31.00
Potato gnocchi in yellow pepper coulis, served with sun dried tomatoes and artichokes	29.00
Warm bread salad with tomatoes and burrata, accompanied by refreshing basil granita	27.00
Desserts	CHF
Molten chocolate cake, served with vanilla ice cream	12.00
Vanilla crème brûlée with caramelized sugar	10.00
Honey-sesame cannelloni filled with tonka bean mousse, served with fresh peach salad	12.00
Grand Marnier truffle cake made with Centenario chocolate, Amarena cherries, and white chocolate namelaka	14.00
Vacherin cake with Philadelphia frosting and blueberries	12.00
Marinated berry salad served with homemade woodruff sorbet	13.00

Please select a uniform menu.

For a meatless option, you may choose an alternative fish or vegetarian main course.

Declaration

Beef carpaccio: Switzerland

Kingfish: Australia

Veal rump: Switzerland

Veal loin: Switzerland

Veal Vitello tonnato: Switzerland

Veal brisket: Switzerland

Beef tenderloin: Canada

Beef fillet: Argentina

Salmon: Great Britain

Sea bream: Turkey

All prices are in Swiss francs and include 8.1% VAT.