

  
**differente**  
 RESTAURANT  
**Lunch Menu**  
 30. – 04. Oktober 2024



## Weekly Hits

Choose between a racy tomato and coconut milk soup or a small oriental tabouleh salad dressing

**TRENDY MEAL 27.-**  
 Beef salad | with a slightly tangy peanut and lime vinaigrette | on glass noodle salad | pickled red onions | crunchy radishes | coriander pesto


**RUSTIC SPECIALTY 24.-**  
 Turkey cordon bleu | with turkey ham and Gruyère cheese | breaded | fried golden brown | parsley carrots | French fries | lemon

**CHEF'S FAVOURITE 36.-**  
 Roast shoulder of veal | glazed pink in the oven | strong barolo jus | snake beans | dried tomato cream | flamed peach | potato and leek gratin


**PETRI HEIL 29.-**  
 perch fillet | fried in olive oil | marjoram and white wine sauce | glazed chard | pickled radishes | beech mushrooms | herb tagliatelle

**MEATLESS 22.-**  
 Porcini mushroom tortellini | poached in stock | on a creamy Riesling sauce | flamed peach | crispy kale | Belper tuber

## Starters

<b>BOLENTUS CREAM</b>	19.-	
Armagnac   herbs   wild duck tartar   shallot confit   black walnut   thyme oil		
<b>TRUFFLE BRIE</b> 	20.-	
baked in batter   lettuce   orange   grapes   pins   wild honey vinaigrette		
<b>LAMB'S LETTUCE</b>	18.-	32.-
fried chantarelles   egg   bacon   croutons   raspberry dressing		

## Homemade classics

	½ Portion	Main Course
<b>ENTRECÔTE «CAFÉ DE PARIS»</b> (200 g)		53.-
argentinian Angus beef   fried   "Café de Paris"-sauce   gratinated   pimientos   French fries		
<b>ZURICH SLICED VEAL</b>	34.-	42.-
pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)		
<b>DEER FILLET</b>		46.-
in bacon   fried in rosemary butter   Zweigelt-black currant reduction   savoy cabbage and pear duet   spaetzli		
<b>FILLETS OF PERCH FROM LAKE ZURICH</b>	34.-	44.-
deep-fried in Champagne batter   tartar sauce   lemon   boiled herb potatoes		
<b>MUSHROOM RAGOUT</b> 	18.-	30.-
4 kinds of mushrooms   white wine sauce   herbs   Brussels sprouts leaves   grapes   tagliatelle		

## Tartar specialties

	Main Course
<b>TARTAR GRISON</b>	39.-
Venison   pickled tartare   potato pancakes   parsnip espuma   sweet pumpkin seeds   cress	
<b>TARTAR CLASSIC</b>	35.-
Beef   prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	
<b>TARTAR PARIS STYLE</b>	39.-
Beef   Armagnac   gratinated with Café de Paris butter   french fries	
<b>TARTAR NORDICA</b>	37.-
Smoked salmon   sour cream   lemon   parsley   chili   green apple   portulac   salmon roe   capers	

## SWISS CHEESE

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<b>CHEESE PLATE</b> <sup>100g</sup> Blaues Hirni (blue cheese)   Girenbaderli (soft cheese)   mountain cheese Mädris (semi hard cheese)   Brigel's goat cheese (semi-hard cheese) served with fruit bread and seasonal fruit chutney	19.-
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## PURE SEDUCTION

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<b>WHITE COFFEE MOUSSE</b> (speciality of our house!) Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	17.-
<b>VERMICELLES</b> cookie base   vanilla mousse   marinated vermicelles   mini meringue   sour cherries   berries   cream	16.-
<b>APPLE CRUMBLE</b> grandmother's original recipe   served lukewarm   vanilla ice cream   cream	15.-
<b>CRÈME BRÛLÉE</b> prepared with pumpkin seeds   Vieille-Prune   marinated wild berries   hazelnut ice cream   sorrel	17.-
<b>BANOFFEE TARTLETS</b> crispy base   banana tartare   Dulce de Leche cream   cinnamon topping   chocolate shavings   cream	16.-

## COLD TEMPTATIONS

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	small Coupe	large Coupe
<b>NESSELRODE</b> vermicelles   meringue   vanilla ice cream   glazed chestnuts   cream	13.-	18.-
<b>BROWNIES</b> chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream	13.-	18.-
<b>HOT-BERRY</b> vanilla and strawberry ice cream   hot berries   cream	13.-	18.-
<b>DANEMARK</b> vanilla ice cream   hot chocolate sauce   cream	12.-	17.-
<b>BANANA-SPLIT</b> vanilla ice cream   bananas   hot chocolate sauce   almonds   cream	12.-	17.-
<b>ICED CAFÉ</b> espresso ice cream   chilled Arabica coffee   coffee beans   cream	12.-	17.-
<b>CASSIS-VIEILLE PRUNE</b> fruity blackcurrant sorbet   shot of delicate Vieille Prune	15.-	20.-
<b>LIMONEN-VODKA</b> refreshing lime sorbet   shot of Absolut vodka	15.-	20.-

### ICE-CREAM SELECTIONS

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