


differente
 RESTAURANT
Lunch Menu
 29. May – 03. May 2024



Weekly Hits

Choose between a kohlrabi cream or a beetroot salad with smoked trout

TRENDY MEAL 27.-

Beluga lentil salad | prepared oriental | refined with vadouvan | fried paneer cheese | pita bread chips

RUSTIC SPECIALTY 24.-

Riz-Casimir | tender chicken strips | curry sauce | pineapple | spring onions | soy sprouts | dry rice | crispy decoration

CHEF'S FAVORITE 36.-

Beef fillet strips | roasted pink | teriyaki sauce | carrot and lime puree | sautéed shiitake mushrooms | tagliatelle



PETRI HEIL 29.-

Plaice fish fillets | briefly fried in butter | creamy mustard-caper sauce | glazed cauliflower | dill potatoes


MEATLESS 22.-

Onsen egg | classically prepared with a liquid center | creamy truffle polenta | young spinach | parmesan topping | sprouts

starters

CARROT FOAM 	16.-
perfumed with ginger bitter orange chutney vegetable dim sum sour cream cress	
WHITE DONAU ASPARAGUS 	28.-
cooked to the point homemade hollandaise sauce morrel wild garlic peanut cream drops	
BEEF TARTAR DANUBE	24.-
classic, mild, medium or spicy white asparagus espuma wild garlic pesto	

Homemade classics

	½ Portion	Main Course
ENTRECÔTE «CAFÉ DE PARIS» (200 g)		53.-
argentinian Angus beef fried "Café de Paris"-sauce gratinated pimientos French fries		
ZURICH SLICED VEAL	34.-	42.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)		
VEAL ESCALOPE		47.-
veal rump pink roasted white Donau asparagus gratinated with hollandaise sauce tagliatelle		
FILETS OF PERCH FROM LAKE ZURICH	34.-	44.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon		
ORECCHIETTE-PUTTANESCA 		25.-
Nonna's recipe tomato sauce cooked 12 hours capers black olives parmesan arugula		
SALAD «FRANÇOIS»		27.-
seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg		

Tartar specialties

	Main Course
TARTAR SYMPHONIE (6 different tartar variations arranged on one plate)	42.-
Classic Toscana Tennessee Périgord Nordica Vegan	
TARTAR CLASSIC	35.-
Beef prepared mild, medium or hot spiced capers red onions egg yolk cream	
TARTAR PARIS STYLE	39.-
Beef Armagnac gratinated with Café de Paris butter french fries	
TARTAR PÉRIGORD	45.-
Veal truffle essence port wine fig wild herb salad walnut pesto	



HOMEMADE DESSERTS

CRÊPES-SUZETTE (for 2 persons, flambeéd at the table) the classic of all desserts flambeéd with Grand Marnier orange fillets vanilla ice cream	P.P. 20.-
WHITE COFFEE MOUSSE (speciality of our house!) Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	17.-
CREAM SLICE homemade puff pastry English vanilla cream rhubarb compote	15.-
CRÈME BRÛLÉE with Bourbon vanilla cane sugar crumble marinated strawberries lemon sorbet	17.-
APPLE FRITTERS deep-fried in batter turned in cinnamon sugar vanilla ice cream blackberry confit cream	16.-
CHEESE PLATE 100g 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.-

COLD TEMPTATIONS

	small Coupe	large Coupe
ROMANOFF strawberries vanilla ice cream strawberry ice cream strawberry coulis cream	13.-	18.-
BROWNIES chocolate and vanilla ice cream hot chocolate sauce brownies cream	13.-	18.-
HAVANNA rum and espresso ice cream Havanna rum banana pieces cream	13.-	18.-
HOT-BERRY vanilla and strawberry ice cream hot berries cream	13.-	18.-
DANEMARK vanilla ice cream hot chocolate sauce cream	12.-	17.-
ICED CAFÉ espresso ice cream chilled Arabica coffee coffee beans cream	12.-	17.-
CASSIS-VIEILLE PRUNE fruity blackcurrant sorbet shot of delicate Vieille Prune	15.-	20.-
LIMONEN-VODKA refreshing lime sorbet shot of Absolut vodka	15.-	20.-

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.-