

# Weekly Hits

14th April – 17th April 2025

## The agony of choice (included in the menu)

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Choose between a **pea and mint cream** or a small **white cabbage and caraway salad** with wasabi lime dressing

## Rustic Specialty 24.-

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**Pork cordon bleu** | stuffed with bacon, onions and alpine cheese | fried golden brown | oregano carrots  
French fries | lemon

## Chef's Favourite 36.-

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**Lamb tenderloin** | roasted pink in olive oil  
porcini mushroom crust | Barolo apricot jus  
sautéed parsley roots | creamy sweet potato gratin

## Petri-Heil 29.-

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**Salmon** | poached in white wine  
creamy vermouth sauce | braised white chicory  
pickled grapes | creamy fregola sarda

## Meatless 22.-

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**Polenta gnocchi** | tossed in butter  
all'arrabbiata tomato sauce | chili | green olives  
parsley | grated parmesan cheese

### Our dessert recommendation:

**Chocolate Brownie**  
homemade | roasted hazelnuts  
berries | cream

8.-





## SEASONAL CREATIONS TO START

STARTER      MAIN COURSE

|   |      |      |
|---|------|------|
| <p><b>ASPARAGUS CREAM</b><br/>refined with bourbon vanilla   white asparagus   confit rabbit loin   chervil oil</p>   | 18.- |      |
| <p><b>WATERCRESS FOAM</b> <br/>perfumed with white port wine   pear chutney   mustard seeds   cheese praline   cress</p>           | 16.- |      |
| <p><b>TUNA TARTAR</b><br/>ponzu marinade   spiced pineapple   wakame sea grass   wasabi cream   pickled onions</p>  | 26.- |      |
| <p><b>ALPINE TARTAR</b><br/>beef   mild, medium or spicy   cherry brandy   mustard cream   capers   egg yolk   Belper tuber</p>   | 25.- |      |
| <p><b>BEEF TARTAR</b><br/>prepared mild, medium or hot spiced   capers   red onions   egg yolk cream</p>  | 24.- |      |
| <p><b>WHITE ASPARAGUS</b> <br/>cooked   gratinated with wild garlic hollandaise   caramelized hazelnuts   St. Gallen chips</p>   | 27.- |      |
| <p><b>SHEEP'S CHEESE MOUSSE</b> <br/>fruity pepper coat   asparagus duet   pickled strawberries   lemon gel   tomato essence</p> | 22.- |      |
| <p><b>GREEN SALAD OR MIXED SALAD</b> <br/>roasted seeds   crunchy bread croutons</p>   | 14.- | 23.- |
| <p><b>SALAD «FRANÇOIS»</b><br/>seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg</p>   |      | 27.- |

**TO ACCOMPANY THE SALADS, CHOOSE A HOMEMADE DRESSING:**

Tuscany dressing | creamy herb dressing | walnut mustard dressing | wild honey vinaigrette  
balsamic vinegar & extra virgin olive oil

## MEATLESS DELICACIES

STARTER      MAIN COURSE

|   |      |      |
|---|------|------|
| <p><b>RAVIOLI ROYAL</b> <br/>homemade truffle ravioli   creamy Champagne sauce   arugula</p>   | 20.- | 36.- |
| <p><b>WHITE ASPARAGUS RISOTTO</b> <br/>cooked with white wine   nettle   broad beans   confit tomatoes   smoked scarmorza cheese</p> | 18.- | 28.- |
| <p><b>CHEESE TART</b> <br/>with alpine cheese   fried morels   confit shallots   pear chutney   cherry liqueur   wild herb salad</p> |      | 32.- |



FLAMBÉ ENJOYMENT AND TENDER PIECES OF MEAT

½ PORTION      MAIN COURSE

**FLAMBÉ PLEASURE** (from 2 persons, served in two courses\*) p. P. 69.-  
 (flambé at the table is not possible for groups of 8 or more)

**CHATEAUBRIAND** | australian Angus beef | flambéed at your table | homemade bearnaise sauce  
 vegetables | dauphine potatoes

**ENTRECÔTE CAFÉ DE PARIS** 53.-  
 argentinian Angus beef | fried | gratinated with Café de Paris sauce | pimientos del padron | French fries

**BEEF FILLET** 60.-  
 fried to your wish | Madeira reduction | nettle | black truffle | creamy alpine cheese noodles

**LAMB CHOPS** 48.-  
 pink roasted | wild garlic lemon crust | grilled green asparagus | truffle hollandaise | potato gratin with Gruyère

**PORCHETTA** (ROLLED PORK BELLY) 39.-  
 filled with wild garlic cream cheese | glazed in the oven | Campari sauce | wild broccoli | creamy Fregola Sarda

**VEAL SCHNITZEL** 48.-  
 breaded | fried in clarified butter | glazed white asparagus | sauce Hollandaise | parsley potatoes

**ZURICH SLICED VEAL** 34.-      42.-  
 pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

**CALF'S LIVER** 30.-      38.-  
 veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

FROM THE WATER TO THE TABLE

½ PORTION      MAIN COURSE

**FILLETS OF PERCH** 34.-      44.-  
 deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

**FILLET OF WHITEFISH FROM THE LAKE OF ZURICH** 40.-  
 fried on the skin side | turmeric apple foam | saffron fennel | broad beans | creamy herb risotto

**HALIBUT** 38.-  
 confit in lemon butter | beurre blanc with dijon mustard | coco beans | pear | Lyonnaise fried potatoes

**WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?**

French fries | roesti | boiled herb potatoes | mashed potatoes | dauphine potatoes  
 tagliatelle | risotto | rice | Fregola Sarda or vegetables

second side dish of your choice: + 5.-

## FROM THE CHEESE TROLLEY

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### SWISS CHEESE

Choose your cheese directly at your table from our cheese cart. All 8 cheese rarities come from Switzerland and delight every cheese lover. Served with chutney or Ticino mustard, fruit bread, walnuts, caraway seeds and grapes

4 varieties 18.-  
6 varieties 24.-

## PURE SEDUCTION

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### WHITE COFFEE MOUSSE (House specialty!)

17.-

Felchlin chocolate | flavoured with Arabica coffee | saffronized cumquats | pistachio ice cream

### APPLE STRUDEL

16.-

homemade | served lukewarm | apple and raisin filling | vanilla ice cream | cream

### POPCORN MOUSSE

17.-

sweet popcorn | white chocolate | salty caramel | pickled tangerines

### CRUMBLE CAKE

14.-

with organic rhubarb | grandmother's recipe | served lukewarm | yoghurt ice cream | cream

### PISTACHIO TARTLETS

16.-

crispy shortcrust pastry base | burnt pistachio cream | strawberries | Grand-Marnier | lemon balm

## COLD TEMPTATIONS

small Coupe    large Coupe

### ROMANOFF

13.-                      18.-

garden-fresh strawberries | vanilla ice cream | strawberry ice cream | strawberry coulis | cream

### BROWNIES

13.-                      18.-

chocolate ice cream | vanilla ice cream | chocolate sauce | brownies | cream

### HOT-BERRY

13.-                      18.-

vanilla ice cream | strawberry ice cream | hot wild berry ragout | cream

### DENMARK

12.-                      17.-

vanilla ice cream | hot chocolate sauce | cream

### ICED CAFÉ

12.-                      17.-

espresso ice cream | chilled arabica coffee | coffee beans | cream

### CASSIS-VIEILLE PRUNE

15.-                      20.-

fruity blackcurrant sorbet | shot of delicate Vieille Prune

### LIME VODKA

15.-                      20.-

refreshing lime sorbet | shot of Absolut vodka

### ICE CREAM SELECTIONS:

vanilla, chocolate, strawberry, pistachios, espresso, hazelnut, rum (with raisins), lime or cassis sorbet  
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havana Rum

1 scoop 5.-  
2 cl +5.-