

# Weekly Hits

20. - 24. January 2025

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

Choose between a **creamy parsnip soup with bread croutons** or a **small carrot and pineapple salad with a creamy curry dressing**

## Rustic Specialty 24.-

**Roast veal sausage** | golden brown | on a classic red wine and onion sauce | carrot duet with parsley and creamy mashed potatoes

## Chef's Favourite 36.-

**Veal shoulder fillet** | herb coat | oven-cooked pink Amarone forest mushroom sauce | herb cauliflower | fried polenta gnocchi | sprouts

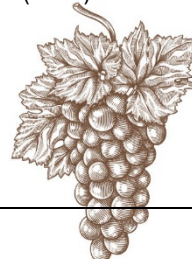
## Petri-Heil 29.-

**Golden-butt fillet** | fried in olive oil | Riesling white wine sauce | artichokes | courgettes | orange oil young creamy oriental bulgur

## Meatless 22.-

**Casarecce "Nonna"** | al dente cooked pasta rolls | cherry tomatoes | young onions | peperoncini | rocket olive | parmesan

<b>Our wine recommendation from Austria:</b>	1 dl
<b>Sauvignon Blanc, Südsteiermark (2023)</b>	8.50
Producer: Weingut Wohlmuth	
Grape: Sauvignon Blanc	
<b>Zweigelt Umathum (2020)</b>	10.-
Producer: Umathum	
Grape: Zweigelt	





*specialties from*

*Austria*



## AUSTRIAN CREATIONS TO START

<b>BEEF BROTH</b> refined with Sherry   braised aitchbone   pancake   root vegetables   chives	17.-
<b>POTATO SOUP</b> according to a traditional Viennese recipe   chorizo oil   marjoram   bacon croutons	15.-
<b>LAMB'S LETTUCE</b> potato dressing   crispy bacon   croutons	16.-
<b>CHAR TARTAR</b> hand-cut   grape oil   citrus fruits   chive cream   radish   frisée salad	27.-
<b>POTATO DUMPLING</b> chorizzo filling   bell pepper sauce   caramelized cabbage   sour cream   piment d'Espelette	15.-
<b>BEEF-TONGUE &amp; BRIES</b> smoked in house   sliced   mustard sauce   fried bries   beluga lentils salad   pumpkin seed oil   horseradish	20.-


## AUSTRIAN DELICACIES

<b>ORIGINAL VIENNESE SCHNITZEL</b> veal nut   breaded   clarified butter   parsley potatoes   lemon   cranberries	45.-
<b>VIENNESE FRIED CHICKEN</b> boneless   marinated in buttermilk   deep-fried   potato and lamb's lettuce salad   radishes	40.-
<b>BRAISED AITCHBONE</b> root vegetables   creamy spinach   horseradish with apple   chive sauce   potatoes	44.-
<b>ONION ROAST BEEF</b> with onion & mustard mariande   roasted pink   Zweigelt sauce   bacon beans   spaetzli   fried onions   pickled gherkins	49.-
<b>BEEF CHEEK</b> in Burgundy sauce   braised   yellow turnips   truffled mashed potatoes   chervil and lemon cremolata	42.-
<b>WALLER &amp; BLUNZE</b> poached catfish fillet   fried black pudding   cabbage with paprika   chutney with tomatoes and apricots   saffron rice	39.-
<b>CHEESE SPAETZLI</b>  homemade Tyrolean spaetzle   Austrian cheese   fried onions   chives	25.-

## SOMETHING FOR THE VOCABULARY

### Austrian Vocabulary


Frittaten (pancake)	Erdäpfel (potatoes)	Kren (horseradish)	Paradeiser (tomatoes)
Hendl (chicken)	Vogersalat (lamb's lettuce)	Tafelspitz (braised aitchbone)	Schmankerl (delicate)
Rostbraten (roasted entrecôte)	Nockerl (spaetzli)	Waller (catfish)	Blunze (black pudding)

vegetarian dish  For information on allergies or origin of the individual dishes, please contact our staff.  
All prices are in Swiss Francs and including value added tax of 8.1%.

## LUNCH DINNER

### REFINED, COLD DELICACIES


Starter Main Course

<b>SALMON TRIO</b> as sashimi, tartare and praline   granny smith jelly   cabbage and wasabi salad   pickled ginger	24.-	
<b>GREEN SALAD OR MIXED SALAD</b>  roasted seeds   crunchy bread croutons	14.-	23.-
<b>BEEF TARTAR</b> prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	24.-	
<b>TARTAR PARIS STYLE</b> Beef   Armagnac   gratinated with Café de Paris butter   french fries		39.-
<b>TARTAR TOSCANA</b> Beef   Grappa di Brunello   sun dried tomatoes   peppers   rocket salad   parmesan cheese   croutons		37.-
<b>TARTAR DANISH STYLE</b> Beef   shortly sautéed in butter   served on toast   fresh horseradish		37.-
<b>TARTAR NORDICA</b> Smoked salmon   sour cream   lemon   parsley   chili   green apple   portulac   salmon roe   capers		37.-
<b>SALAD «FRANÇOIS»</b> seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg		27.-
<b>CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:</b> Tuscany dressing   creamy herb dressing   raspberry dressing   wild honey vinaigrette   balsamic vinegar & extra virgin olive oil		

### HOUSE CLASSICS

½ PORTION

MAIN COURSE

<b>ENTRECÔTE « CAFÉ DE PARIS»</b> (200 g) Argentinian Angus beef   fried   gratinated with "Café de Paris"-sauce   pimientos del padron   French fries		53.-
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	32.-	42.-
<b>CALF'S LIVER</b> veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	29.-	37.-
<b>FILLETS OF PERCH</b> deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	32.-	42.-
<b>BOLETUS RISOTTO</b>  prepared with white wine   pickled artichokes   crispy kale   pickled physalis	20.-	36.-

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

French fries | roesti | boiled herb potatoes | truffled mashed potatoes | dauphine potatoes  
spaetzli | tagliatelle | riz or vegetables

second side dish: + 5.-



# Sweets from Austria



## PURE SEDUCTION

<b>WHITE COFFEE MOUSSE</b> (speciality of our house!)	17.-
Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	
<b>VIENNESE APPLE STRUDEL</b>	16.-
homemade   served lukewarm   apple and raisin filling   creamy bourbon vanilla sauce   whipped cream	
<b>KAISERSCHMARREN</b>	16.-
classic egg pancake   fried in butter   flamed with rum   plum roaster   whipped cream	
<b>CRUMBLE CAKE</b>	15.-
with cinnamon plums   grandmother's original recipe   served lukewarm   vanilla ice cream   whipped cream	
<b>PANNA-COTTA</b>	17.-
flavored with chocolate   refined with chestnut   blood oranges   punch marinade   whipped cream	

## SWISS CHEESE

<b>CHEESE PLATE</b> <sup>100g</sup>	19.-
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	

## SPIRITS AND BRANDIES

### Grappa

Grappa Riesling-Sylvaner (41%)	7.-	Grappa Gwürtztraminer (41%)	8.-
Grappa Barolo (41%)	11.-	Grappa di Moscato (41%)	9.-
Vecchia Romagna (40%)	7.-		

### Fruit brandy

Zürcher Quitten (41%)	8.-	Lauerzer Kirsch (41%)	8.-
Apfelbrand Gravensteiner (41%)	7.-	Morand Williamine (43%)	8.-
Zürcher Williams (41%)	8.-	Morand Apricotine (41%)	8.-
Alm Mand'l Marillen (36%)	9.-	Löwen Haselnuss-Geist (42%)	10.-

### Spirits

Hennessy X.O. (40%)	26.-		
Calvados Morin Père (40%)	8.-	Vieille Prune (41%)	8.-

### Rum

Bumbu Rum Co, Barbados (40%)	15.-	Plantation XO 20th, Barbados (40%)	18.-
Don Papa, Philippines (40%)	21.-	Gold of Mauritius (40%)	20.-
Pacto Navio, Cuba (40%)	20.-	The Kraken, USA (40%)	12.-

## AFTER DINNER COCKTAILS

<b>ESPRESSO-MARTINI</b>	15.-	<b>AMARETTO-SOUR</b>	15.-
Absolut Vodka   Kahlua   Espresso		Amaretto   Lemon juice   Orange juice	
<b>WHITE RUSSIAN</b>	15.-	<b>BLACK RUSSIAN</b>	14.-
Absolut Vodka   Kahlua   Cream		Absolut Vodka   Kahlua	

**COLD TEMPTATIONS**

kleiner Coupe    grosser Coupe

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

**ICE-CREAM SELECTIONS:**

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.-

