


REFINED TREATS



STARTER

BOLETUS MUSHROOM CREAM perfumed with Cognac wild herbs vegetable strips wild duck Dim-Sum	18.-
CARROT FOAM  refined with camomille scented with white port wine sweet and sour pumpkin chutney crispy falafel	17.-
DUCK LIVER briefly fried parsley root grilled pineapple white chocolate crispy bacon	24.-
YELLOW FIN TUNA tuna tatar indian marinated sesame ice cream cucumber relish mango granola	22.-
GOAT CHEESE NOUGAT refined with pistachio and almonds cranberry shake lettuce salad lemon truffle dressing	18.-

FRESH FROM THE GARDEN

STARTER

MAIN COURSE

BURRATA DI ANDRIA  buffalo mozzarella marinated carrots port wine figs hazelnut pesto dill	19.-	
LAMB'S LETTUCE minced egg crispy bacon crunchy herb croutons pumpkin seed dressing	17.-	
GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons	14.-	22.-
SALAD FRANÇOIS crisp seasonal salads lukewarm chicken breast strips fried bacon slices tomatoes egg		26.-




PLEASE CHOOSE YOUR FAVOURITE DRESSING:

 Tuscany dressing | creamy herb dressing | pumpkin seed dressing | lemon truffle dressing
balsamic vinegar and extra virgin olive oil

MEATLESS DELICACIES

STARTER

MAIN COURSE

RAVIOLI-ROYAL  homemade truffle ravioli creamy Champagne sauce rocket salad	20.-	36.-
AQUARELLO RISOTTO  served in birch smoke braised pumpkin porcini mushrooms Tandoori rehydrated raisins salted lemon		29.-
CAULIFLOWER WINGS  marinated with Cajun deep fried lentil ragout green sauce Mole cumquats pistachio		27.-

 vegetarian dish  | vegan dish 

for information on allergens or origin of the individual dishes, please contact our staff

HUNTING SEASON

MAIN COURSE

FLAMBÉ PLEASURE (from 2 persons served in two courses) p. P. 68.-*

(unfortunately flambéing at the table is not possible for groups of 9 or more).

SADDLE OF VENISON | grilled in one piece according to your wish | flambéed at your table | creamy game sauce
apple red cabbage | brussels sprouts | savoy cabbage | chestnut | saffron apple | port wine fig | cranberries | spaetzli

ESCALOPE OF VENISON 42.-

pink roasted | creamy porcini mushroom sauce | apple red cabbage | glazed marroni | spaetzli

DEER FILLET 45.-

pink roasted | olive pistachio crust | sauce Albufera | black salsify | beetroot | mushrooms | sage gnocchi

JUGGED DEER 39.-

tender braised in red wine & cocoa jus | silver onions | farmhouse bacon | savoy cabbage | glazed chestnuts | spaetzli

NOBLE AND TENDER PIECES OF MEAT

MAIN COURSE

BEEF SHORT RIBS (36 hours cooked) 48.-

on whisky jus | smoked bone marrow | brussels sprouts leaves | malty carrot | porcini mushrooms | mustard seed

SIRLOIN STEAK (200 gr) 51.-

argentine angus beef | fried | "Café de Paris"-sauce | gratinated | young leaf spinach | French fries

ZURICH SLICED VEAL 39.-

pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

CALF'S LIVER 37.-

veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

OUT OF THE WATER

MAIN COURSE

FILETS OF PERCH FROM LAKE ZURICH 42.-

deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

COD ROYAL 44.-

fried on the skin | gremolata fumet | bouchot mussels | chorizo | zucchini | mashed potatoes

ORGANIC SALMON FILLET 39.-

confit in olive oil | masala sauce | young leaf spinach | beluga lentils | smoky celery

DO YOU PREFER A DIFFERENT SIDE DISH?

 French fries | roesti | boiled potatoes | croquettes | spaetzli
mashed potato | tagliatelle | rice | risotto | potato gnocchi or vegetables

second side dish: + 5.-

RECOMMENDATIONS FROM OUR PATISSIER

WHITE COFFEE MOUSSE <small>(speciality of our house!)</small>	16.-
white chocolate flavoured with coffee saffronized cumquats pistachio ice cream	
MONT-BLANC	18.-
vanilla mousse tartlet crispy base vermicelles elderberries truffle chocolate ice cream	
LEMON PARFAIT	16.-
Amalfi lemons peach cremeaux elderflower blonde chocolate pink pepper	
CHOCOLATE CAKE	17.-
served lukewarm walnuts caramel sauce bourbon vanilla ice cream cream	
JAPANESE MOCHI	12.-
matcha dough sweet bean cream passion fruit jellied coconut red shiso cress	

CHEESE PLATE WITH 4 VARIETIES <small>(100 gr)</small>	19.-
Tremola Alta Valle Leventina <small>(semi-hard cheese)</small> Jersey Blue-Willi Schmid <small>(blue cheese)</small> Vacherin Fribourgeoise <small>(semi hard cheese)</small> organic mountain cheese <small>(semi-hard cheese)</small> grapes nuts tomato and apricot chutney honey fig bread	

COUPES IN PERFECTION

SMALL COUPE LARGE COUPE

BROWNIES	13.-	17.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
AMANDA	12.-	16.-
hazelnut, chocolate-& vanilla ice cream roasted almonds cream		
HAVANNA	13.-	17.-
rum-& espresso ice cream Havanna rum banana pieces cream		
HOT BERRY	13.-	17.-
vanilla-& strawberry ice cream hot berries cream		
DANEMARK	12.-	16.-
vanilla ice cream hot chocolate sauce cream		
ICE CAFÉ	13.-	17.-
espresso ice cream chilled Arabica coffee coffee beans cream		
COUPE BLACKCURRANT & VIEILLE PRUNE	15.-	19.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
COUPE LIME & VODKA	15.-	19.-
refreshing lime sorbet shot of Absolut vodka		

OUR ICE CREAM SELECTION:		
vanilla, chocolate, strawberry, espresso, hazelnut,	1 scoop	5.-
Havanna rum, lime or blackcurrant sorbet	cream	+2.-
SHOTS: Vieille Prune, Kirsch, Williams, Wodka, Cointreau, Havanna rum	2cl	+5.-