



specialties from

Austria



TO START A SOUP OR SOMETHING....

BEEF BROTH

refined with Kracher sweet wine | diced boiled beef | sweet and sour beetroot pearls | chives

17.-

LAMB'S LETTUCE

lamb's lettuce | fruity mandarin dressing | crispy bacon | chopped egg | croutons

Starter 18.-

Main course 30.-

VEAL TONGUE CARPACCIO

thinly sliced | baked veal sweetbreads | Pommery mustard sauce | radish | horseradish | Afla cress

23.-

AUSTRIAN DELICACIES

ORIGINAL VIENNESE SCHNITZEL

veal top round | thinly pounded and breaded | clarified butter | parsley potatoes | lemon | cranberries

47.-

ONION ROAST BEEF

with onion & mustard marinade | roasted pink | Zweigelt sauce | bacon beans | fried onions | spaetzli

49.-

VIENNESE FRIED CHICKEN

boneless | lemon-thyme marinade | deep-fried | potato and lamb's lettuce salad | chives-aioli

40.-

CHEESE SPAETZLI

homemade Tyrolean spaetzle | Austrian cheese | fried onions | chives

25.-

PURE SEDUCTION

KAISERSCHMARRN

classic shredded pancake | fried in butter | flambéed with rum | stewed plums | cream

18.-

VIENNESE APPLE STRUDEL

homemade | served lukewarm | apple and raisin filling | creamy bourbon-vanilla sauce | cream

16.-

TOPFENKNÖDEL

steamed curd dumplings | lukewarm plums | homemade ginger biscuit ice cream

15.-

POPPY SEED CRUMBLE CAKE

based on Grandma's recipe | poppy seed filling | served lukewarm | blueberry & blackcurrant gel | cream

16.-

SOMETHING FOR THE VOCABULARY

Austrian Vocabulary

Rote Rübe (beetroot)

Vogerlsalat (lamb's lettuce)

Rostbraten (roasted entrecôte)

Erdäpfel (potatoes)

Tafelspitz (boiled aitchbone)

Granten (cranberries)

Kren (horseradish)

Schmankerl (delicate)

Schlagobers (whipped-cream)

Hendl (chicken)

Nockerl (spaetzli)



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%.

Signature Menu

The culinary signature of our kitchen team

Fish Mosaic

tuna, salmon, and trout | smoked | roasted cauliflower caramel
mousse | kumquat gel | crispy honey oats

Grand Ardèche IGP / Chardonnay
Origin: Côteaux de l'Ardèche (France)

Brussels Chicory

fried in tempura batter | liquid butter egg yolk
Vadouvan curry | beetroot puree | spicy mustard sprouts

Nobler Rosé / Pinot noir
Origin: Zurich (Switzerland)

Beef Entrecôte

cooked medium | oxtail croustillant | soubise
Brussels sprout leaves | crispy Jerusalem artichoke | truffle cream
veal jus reduction | potato mousseline

Meisterwerk / Cabernet Franc, Merlot, Zweigelt
Origin: Burgenland (Austria)

Paris-Brest

lightly baked choux pastry ring
nut butter cream filling | orange sorbet
Felchlin dark chocolate | almond gel

or

Cheese Selection

Brie de Luxe, Zürcher Oberländer semi-hard cheese, mild Gruyère
and Tremola-Gottardo (alternatively Geissli fresh goat's cheese)

Niepoort 10 years old tawny
Origin: Porto (Portugal)

3 course CHF 80 p. P.
(CHF 38 for accompanying wines)

4 course CHF 90 p. P.
(CHF 45 for accompanying wines)



CHOPPED WITH LOVE, MILD, MEDIUM OR SPICY

starter main-course

TARTAR SYMPHONY (house specialty)

Rediscover the world of tartare – six unique variations that make every bite an experience

CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | ORIENT



45.-

TARTAR CLASSIC

Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

25.-

36.-

TARTAR TOSCANA

Beef | Grappa di Brunello | sun dried tomatoes | peppers | rocket salad | parmesan cheese | croutons

27.-

37.-

TARTAR PARISER-ART

Beef | Armagnac | gratinated with Café de Paris butter | french fries

40.-

TARTAR PÉRIGORD

Veal | truffle essence | black truffle slicer | quail egg | balsamic cherries

48.-

TARTAR TENNESSEE

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

47.-

TARTAR NORDICA

Smoked salmon | sour cream | lemon | parsley | chili | green apple | dill | salmon roe | capers

24.-

36.-

TARTAR ORIENT

Chickpeas | spicy muhammara sauce | deep-fried falafel | mint salad | walnut oil

22.-

30.-

HOMEMADE CREATIONS TO START

starter main-course

ORGANIC EGG

in panko coating | fried until creamy | wasabi sour-cream | mashed potatoes | cress
a perfect delicacy to accompany organic free-range eggs Swiss Ooona caviar (5 grams)

16.-

+ 15.-

MACKEREL CEVICHE

Tigers milk | Granny-Smith-apple-gel | pomelo | Styrian pumpkin seen oil | mustard caviar | dill tips

25.-

LEAF OR MIXED SALAD

roasted seeds | crispy bread croutons

14.-

23.-

SALAD «FRANÇOIS»

colorful seasonal salad | warm chicken breast slices | fried bacon | tomatoes | egg

27.-

To accompany the salads, choose a homemade dressing:

Tuscan dressing | creamy herb dressing

fruity mandarin dressing | pumpkin seed dressing | balsamic vinegar & extra virgin olive oil

TENDER PIECES OF MEAT

½ Portion Main course

ENTRECÔTE CAFÉ DE PARIS		55.-
argentinian Angus beef fried gratinated with Café de Paris sauce pimientos del padron French fries		
ZURICH SLICED VEAL	35.-	44.-
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)		
PORK TRIO		45.-
pork tenderloin & pork belly prosciutto Merlot cherry sauce brussels sprouts white wine and pear risotto		

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



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		
SKREI-COD-FILLET		42.-
in miso-marinade crispy fried on the skin grilled bimi-brokkoli mashed potatoes saffron foam		

MEATLESS DELICACIES

½ Portion Main course


RAVIOLI ROYAL 	20.-	36.-
homemade truffle ravioli creamy Champagne sauce arugula		
CAULIFLOWER STEAK 		27.-
confit in nut butter gratin with cauliflower mousse kumquat gel lime granola sorrel		

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | mashed potatoes with truffle | spaetzli
tagliatelle | white wine risotto | potato salad | seasonal vegetables

(second side dish: + 5.-)

Flambé dishes can be ordered until 8:30 p.m.

 vegetarian dish / For information on allergies or origin of the individual dishes, please contact our staff.
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ALPINE CHEESE

SWISS CHEESE (100g)	4 varieties	19.-
All 4 cheese rarities come from Switzerland and delight every cheese lover «Brie de Luxe», «Zurcher Oberländer- semi-hard cheese», «mild Greyerzer» and «Tremola-Gottardo». On request, we also serve "Geissli fresh goat cheese." served with fig mustard, fruit bread, walnuts and grapes		

PURE SEDUCTION

WHITE COFFEE MOUSSE (House specialty!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistachio ice cream	
KAISERSCHMARRN	18.-
classic shredded pancake fried in butter flambéed with rum stewed plums whipped cream	
VIENNESE APPLE STRUDEL	16.-
homemade served lukewarm apple and raisin filling creamy bourbon vanilla sauce cream topping	
TOPFENKNÖDEL	15.-
steamed curd dumplings lukewarm plums homemade ginger biscuit ice cream	
POPPY SEED CRUMBLE CAKE	16.-
based on Grandma's recipe homemade poppy seed filling served lukewarm blueberry and blackcurrant gel cream	

COLD TEMPTATIONS

small Coupe large Coupe

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		
SACHER	13.-	18.-
apricot-sorbet chocolate ice cream chocolate chips pickled apricots 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		
LIMONEN-VODKA	15.-	20.-
refreshing lime sorbet shot of Absolut vodka		

ICE CREAM SELECTIONS:

vanilla chocolate strawberry cherry-marzipan pistachio espresso hazelnut rum	1 scoop	5.-
lime or cassis sorbet		
with cream		+ 2.-
with Vieille Prune Kirsch Williams Vodka Cointreau Havanna Rum	2 cl	+ 5.-