

*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 | Afila cress

23.-

AUSTRIAN DELICACIES

ORIGINAL VIENNESE SCHNITZEL

47.-

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

ONION ROAST BEEF

49.-

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

VIENNESE FRIED CHICKEN

40.-

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

CHEESE SPAETZLI

25.-

homemade Tyrolean spaetzle | Austrian cheese | fried onions | chives

PURE SEDUCTION

KAIERSCHMARRN

18.-

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

VIENNESE APPLE STRUDEL

16.-

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

TOPFENKNÖDEL

15.-

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

POPPY SEED CRUMBLE CAKE

16.-

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

SOMETHING FOR THE VOCABULARY

Austrian Vocabulary

Rote Rübe (beetroot)

Erdäpfel (potatoes)

Kren (horseradish)

Hendl (chicken)

Vogerlsalat (lamb's lettuce)

Tafelspitz (boiled aitchbone)

Schmankerl (delicate)

Nockerl (spaetzli)

Rostbraten (roasted entrecôte)

Granten (cranberries)

Schlagobers (whipped-cream)



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)



different e
RESTAURANT

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

HOUSE SPECIALTY

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

16.-

a perfect delicacy to accompany organic free-range eggs Swiss Oona caviar (5 grams)

+ 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:

Tuscany dressing | creamy herb dressing

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



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

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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.

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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 Gruyére» 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 pistacchio ice cream	
KAIERSCHMARRN	18.-
classic shredded pancake fried in butter flambéed with rum stewed plums whipped cream	
VIENNESE APPLESTRUDEL	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 chocolate ice cream vanilla ice cream chocolate sauce brownies cream	13.-	18.-
HOT-BERRY vanilla ice cream strawberry ice cream hot wild berry ragout cream	13.-	18.-
DENMARK vanilla ice cream hot chocolate sauce cream	12.-	17.-
SACHER apricot-sorbet chocolate ice cream chocolate chips pickled apricots cream	13.-	18.-
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 SELECTIONS:		
vanilla chocolate strawberry cherry-marzipan pistachio espresso hazelnut rum lime or cassis sorbet	1 scoop	5.-
with cream		+ 2.-
with Vieille Prune Kirsch Williams Vodka Cointreau Havanna Rum	2 cl	+ 5.-