

Lunch Hits

17th to 21st August 2026

The agony of choice

(included in the menu)

Choose between a **carrot-ginger soup** with crème fraîche and crispy croutons or a **cucumber salad** with dill and crispy croutons served with a sour cream dressing

Rustic Specialty

24.-

Swiss Macaroni | homemade minced beef sauce
Macaroni cooked al dente | Gruyère cheese | apple sauce

Chef's Favourite

38.-

Veal Involtini | rolled veal schnitzel stuffed with herb-infused ricotta | medium-rare | Amarone reduction
zucchini duet with oregano | saffron risotto
garden herbs

Petri-Heil

29.-

Shrimp Curry | Black Tiger Shrimp
sautéed in olive oil | red curry sauce
cherry tomatoes | grilled green onions | rice

Meatless

22.-

Grisons Capuns | swiss chard leaves stuffed with herb-flavored spaetzli dough and mountain cheese
creamy sauce | baked au gratin

Grill Special

44.-

Lamb Loin | from New Zealand
marinated with herbs and garlic | white wine risotto
Chimichurri

Dessert

8.-

White Coffee Mousse | Fine Felchlin chocolate
with Arabica coffee infused | orange | pine nuts

A FEAST FOR THE SENSES WITH REFINED CULINARY DELIGHTS

	starter	main course
LEAF OR MIXED SALAD 	14.-	23.-
roasted seeds crispy bread croutons		
CUCUMBER ESSENCE	17.-	
served chilled Norwegian salmon cucumber pearls yuzu sorbet basil sponge		
BURRATA 	24.-	
grilled baby romaine lettuce apricot gel caramelized fig pumpernickel basil vinaigrette		
PULPO	26.-	
grilled octopus tentacle brown butter foam pea and mint purée wild herbs blackberries		
MAHI-MAHI CEVICHE	25.-	42.-
mahi-mahi citrus marinade leche de tigre foam shallot mango-chili gel		
BEEF-CARPACCIO	22.-	38.-
thinly sliced truffle-sesame mayonnaise arugula Parmigiano-Reggiano		
SALAD FRANÇOIS		27.-
grilled chicken breast strips crisp seasonal salads crispy bacon tomatoes egg		

To accompany the salads, choose a homemade dressing: tuscany dressing | creamy herb dressing
truffle-sesame dressing | Aceto Balsamico di Modena & extra virgin olive oil

VEGETARIAN MOMENTS

	Starter	Main course
RAVIOLI ROYAL 	20.-	36.-
homemade truffle ravioli champagne cream sauce arugula black truffle		
AVOCADO RISOTTO 	19.-	30.-
acquerello rice cooked with white wine house-dried datterini tomatoes creamy burrata		
ZUCCHINI-TART 		28.-
two types of zucchini oven-roasted basil pesto tomato gel wild herb salad		

FRESHLY CAUGHT & PREPARED WITH LOVE

	½ portion	Main course
RED-SNAPPER-FILLET		39.-
pan-seared until crisp light herb foam creamy lemon-white wine risotto bouquet of wild herbs		
TUNA-TATAKI	24.-	38.-
Briefly seared over charcoal served on a crisp Niçoise salad sesame oil-soy dressing		
FILLET OF PERCH	34.-	44.-
coated in champagne batter deep-fried until golden brown tartar sauce herb potatoes lemon		

from the charcoal-grill

Premium Pork Chop ^(300 g) from brewer's grains-fed pork flavoured with fresh herbs	42.-	Wagyu Prime-Cut ^(200 g) Australian Wagyu rump steak finished with a touch of fine sea salt	68.-
Pulled Pork Burger ^(180 g) tender braised pork shoulder blueberry BBQ sauce coleslaw pretzel brioche bun	36.-	Beef Fillet ^(180 g) Australian Angus beef fillet with a spicy pepper BBQ glaze	60.-
Lamb Loin ^(200 g) from New Zealand lamb marinated in a herb and garlic marinade	44.-	Chicken Wings ^(400 g) crispy free-range chicken wings glazed with a honey BBQ marinade	34.-
Brewer's Grains Pork Bratwurst ^(220 g) from the renowned Angst butchers	27.-	Beef Flank Steak ^(200 g) with our homemade BBQ marinade	40.-
Included with all barbecue dishes: Zurich-style fries roesti boiled potatoes white wine risotto pimientos young spinach leaves potato and cucumber salad grilled vegetables taglierini (each additional side dish: + 7.-)		Served with a homemade sauce of your choice : blueberry BBQ Chimichurri Dijon mustard hollandaise Café de Paris butter truffle mayonnaise (any additional sauce: + 4.-)	

CLASSICS FOR EVERY CONNOISSEUR

½ portion Main course

SALTIMBOCCA veal rump wrapped in prosciutto and sage pan-fried with Marsala sauce young spinach leaves buttered taglierini	48.-
ZURICH SLICED VEAL sautéed strips of veal mushroom, white wine and cream sauce roesti	35.- 44.-
CALF'S LIVER strips of veal liver, quickly fried in butter shallots sage & garden herbs roesti	30.- 38.-
ENTRECÔTE «CAFÉ DE PARIS» ^(200 g) Australian angus beef au gratin with café de paris sauce pimientos Zurich-style fries	55.-
CHATEAUBRIAND * (For two or more people, served in two courses. Table-side flambéing is available for groups of up to 8 people) Australian angus beef fillet grilled to perfection in one piece flambéed right in front of you homemade hollandaise sauce seasonal garden vegetables pommes dauphine	p.P. 69.-

Tartar Variations

TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

CLASSIC | TOSCANA | HIGHLAND | PÉRIGORD | NORWAY | PURPUR

45.-

RECOMMENDATION

TARTAR «FRESH ON THE TABLE»

beef filet | carefully selected ingredients for your custom-made steak tartare | prepared right in front of you

50.-

TARTAR CLASSIC

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

25.- 36.-

TARTAR TOSCANA

beef | Grappa | prepared classical | braised bell peppers | arugula | pecorino foam | lemon

26.- 37.-

TARTAR PARIS STYLE

beef | with Armagnac | gratinated with Café de Paris butter | Zuri fries

40.-

TARTAR DANISH WAY

beef | sautéed in butter | served on buttered toast | grated horseradish | mustard caviar | tomato gel

38.-

TARTAR HIGHLAND

buffalo | with Scotch | potato hash brown | pear gel | mustard caviar | served in applewood smoke

50.-

TARTAR PÉRIGORD

veal | Mediterranean marinade | truffle paste | mustard ice cream | herb crumble | truffle

45.-

TARTAR PROVENÇAL

veal | flavored with lavender honey | flambéed peach | caramelized fig | apricot gel

40.-

TARTAR NORWAY

salmon | Pommery mustard | avocado | sea trout roe | wild herbs

38.-

TARTAR ASIATIKA

tuna | fruity-spicy sauce | avocado | mango chili gel | sesame

24.- 39.-

TARTAR PURPUR

grilled eggplant | Muhammara marinade | chickpea duet | mint

22.- 28.-

ALPINE CHEESE

SWISS CHEESE ^(100 g)	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.		

HOME-MADE TREATS-CLASSIC, LIGHT AND PLAYFUL

WHITE COFFEE MOUSSE ^(House specialty!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistachio ice cream	
MILLE-FEUILLE	16.-
light puff pastry crème anglaise exotic piña colada ganache grilled pineapple coconut and vanilla ice cream	
TIRAMISU	15.-
creamy mascarpone cream sponge fingers espresso flavoured with Amaretto fine cocoa powder	
PASSION FRUIT TARTLETS	16.-
yoghurt and passion fruit cream chocolate sponge yoghurt and Szechuan ice cream fruity raspberry crèmeux	
LYCHEE-PARFAIT	14.-
semi-frozen lychee parfait rose sorbet white chocolate crumble refreshing strawberry gel garden herbs	

DELICIOUS ICE CREAM TREATS	small coupe	big coupe
ROMANOFF	13.-	18.-
fresh garden strawberries vanilla ice cream strawberry ice cream fruit sauce cream		
CHERRY	13.-	18.-
cherry-marzipan ice cream vanilla ice cream pickled cherries shot of cherry brandy 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 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		

OUR ICE CREAM FLAVORS:		
vanilla chocolate strawberry cherry-marzipan pistachio espresso hazelnut rum	1 scoop	5.-
lime or blackcurrant sorbet		
with cream		+ 2.-
with vieille prune cherry williams vodka cointreau havana rum	2 cl	+ 5.-