

## SPECIALTIES FROM THE WATER

### Catch of the day

Our service crew will be delighted to present the catch of the day, which will be filleted for you at your table after being grilled.  
Served with our homemade lemon butter sauce or 7-herbs olive oil pesto, fried potatoes with oregano and vegetables.

(The price is determined by the type of fish and the daily price)

### DELICIOUS CREATIONS TO START

STARTER MAIN COURSE

#### OYSTERS

3 (or more) french Spéciales de Claire No2 | served on ice | red wine vinegar-shallots vinaigrette | lemon

21.- 6.- per piece

#### KING MACKEREL «JIMMY»

prepared as tatar | indian marinade | sesame ice cream | cucumber relish | mango | granola

23.-

#### ORGANIC SALMON «CEVICHE»

marinated with chili & lime | japanese pudding | coconut-lemongrass broth | char roe | melon

21.-

#### BLACK-TIGER «COCKTAIL»

shrimps | Togarashi-& Ceasar-Sauce | lettuce | mint | basil | raspberry | raffled goose liver

20.-

#### PULPO «ANDALUSIA»

tenderly braised | ajoblanco cream | braised egg plant | red peppers | roasted almonds | jalapeño

21.-

#### OONA CAVIAR N°103 (50g)

swiss caviar from Frutigen | served on ice | buckwheat blini | sour cream | chopped egg

180.-

### DELICACIES FROM THE SEA AND LAKE

STARTER MAIN COURSE

#### YELLOWFIN TUNA «YUZU»

briefly grilled | on white bean cream | clams | chorizo | garlic | peperoncini | Yuzu-Kosho

45.-

#### RED FISH FILET «MILANESE»

crispy fried | Bulgur à la Milanese | marinated fennel salad | fig & caper compote | basil foam

39.-

#### CHAR FILET «XO»

served as tataki | grilled duck liver | XO butter sauce | glazed cabbages | shiitake mushrooms | mashed potatoes

43.-

#### FILETS OF PERCH FROM LAKE ZURICH

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

26.-

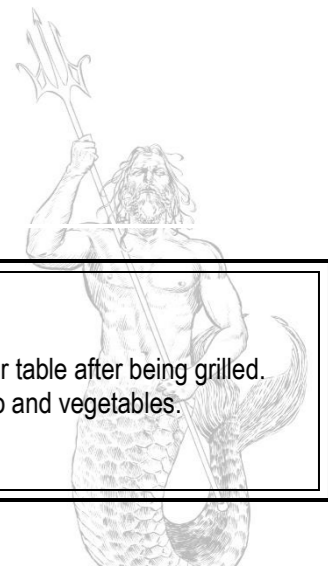
42.-

#### BOUILLABAISSE «KRONE»

fish soup | pike perch, salmon & shrimps | saffron | zucchini | tomato | baguette | sauce Rouille




19.-

40.-



### HOMEMADE DELICACIES TO START

STARTER    MAIN COURSE

<b>CREAMY PEA SOUP</b> 	16.-	
refined with mint   smokey bell pepper chutney   brown butter   vegetable Dim-Sum		
<b>GOOSE LIVER TERRINE «QUATRE EPICES»</b>	22.-	
sauternes jelly   fig chutney   frisee salad   toast		
<b>PANZANELLA «PISA»</b> 	17.-	
italien bread salad   scamorza cheese   braised bell peppers   tomato   wild garlic pesto		
<b>GREEN SALAD OR MIXED SALAD</b> 	14.-	22.-
roasted seeds   crunchy bread croutons		
<b>SALAT «FRANÇOIS»</b>		27.-
seasonal salads   lukewarm chicken breast strips   fried bacon slices   tomatoes   egg		

**CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:**

tuscany dressing | creamy herb dressing | balsamic dressing | dijon mustard dressing  
balsamic vinegar | extra virgin olive oil

### CHOPPED WITH LOVE

MAIN COURSE

<b>TARTAR-SYMPHONIE</b> (6 different tartar variations arranged on one plate) Classic   Toscana   Périgord   Tennessee   Nordica   Vegan	42.-
<b>TARTAR CLASSIC</b> Beef   prepared mild, medium or hot spiced   capers   onions   egg	35.-
<b>TARTAR PARIS STYLE</b> Beef   Armagnac   gratinated with Café de Paris butter   French fries	38.-
<b>TARTAR TOSCANA</b> Beef   Grappa di Brunello   sun dried tomatoes   rocket salad   parmesan cheese	37.-
<b>TARTAR PÉRIGORD</b> Veal   truffle essences   pickled port wine fig   wild herbs   walnut	38.-
<b>TARTAR-TENNESSEE</b> Buffalo   Jack Daniel's Old No. 7   served in beechwood smoke   deep fried onion rings	46.-
<b>TARTAR NORDICA</b> Smoked salmon   sour cream   lemon   dill   chili   green apple   micro herbs   salmon roe   capers	36.-
<b>TARTAR VEGAN</b> 	30.-
aubergine   courgettes   tomatoes   okra   deep fried chick peas balls   basil sprouts	

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### TENDER AND NOBLE PIECES OF MEAT

MAIN COURSE

<b>ENTRECÔTE «CAFÉ DE PARIS»</b> (200 g) argentinian Angus beef   fried   "Café de Paris"-sauce   gratinated   young leaf spinach   French fries	51.-
<b>BOEUF BOURGUIGNON</b> beef shoulder tip   braised   Burgundy sauce   bacon & silver onion   almond broccoli   tagliatelle	42.-
<b>VEAL ESCALOPE «VIENNESE STYLE»</b> breaded   baked in butter   fried potatoes with oregano   creamy cucumber dill salad   cranberries   lemon	45.-
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	39.-
<b>CALF'S LIVER</b> veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	37.-

### MEATLESS DELICACIES

STARTER    MAIN COURSE

<b>RAVIOLI-ROYAL</b> 	20.-	36.-
homemade truffle ravioli   creamy Champagne sauce   rocket salad		
<b>WHITE CHICORY</b> 		27.-
braised with orange and saffron   white bean cream   kimchi   dark carrot jus   vadouvan		
<b>CAULIFLOWER CHEESE STEAK</b> 		29.-
crispy fried   yellow carrot chutney   roasted hazelnut   purslane   parmesan   brown butter sauce		

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

French fries | roesti | boiled potatoes | potato croquettes | mashed potatoes | bulgur à la Milanese  
tagliatelle | rice or vegetables

second side dish:

+ 5.-

## HOME-MADE AND TEMPTING DESSERTS

<b>WHITE COFFEE MOUSSE</b> (Hauspezialität!) Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	16.-
<b>MILLE-FEUILLE</b> crunchy puff pastry   english cream   berry ragout   sweet mint pesto	15.-
<b>CHOCOLATE CAKE</b> served lukewarm   pickled prunes   caramel sauce   rum ice cream   cream	16.-
<b>LEMON TARTE</b> lemon butter cream   short crust base   meringue top   litchy coconut compote	17.-

## COOL-COUPES

small Coupe    large Coupe

<b>BROWNIES</b> chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream	13.-	17.-
<b>AMANDA</b> hazelnut, chocolate-& vanilla ice cream   roasted almonds   cream	12.-	16.-
<b>HAVANNA</b> rum-& espresso ice cream   Havanna rum   banana pieces   cream	13.-	17.-
<b>HOT-BERRY</b> vanilla-& strawberry ice cream   hot berries   cream	13.-	17.-
<b>DANEMARK</b> vanilla ice cream   hot chocolate sauce   cream	12.-	16.-
<b>ICE-CAFÉ</b> espresso ice cream   chilled Arabica coffee   coffee beans   cream	13.-	17.-
<b>COUPE BLACKCURRANT-VIEILLE PRUNE</b> fruity blackcurrant sorbet   shot of delicate Vieille Prune	15.-	19.-
<b>COUPE LIME-VODKA</b> refreshing lime sorbet   shot of Absolut vodka	15.-	19.-
<b>ICE-CREAM SELECTION</b> vanilla, chocolate, strawberry, espresso, hazelnut, Havanna rum, lime or blackcurrant sorbet whipped cream +2.- / with Shots Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havanna rum	1 scoop 2cl	5.- +5.-

<b>CHEESE PLATE</b> (100 gr) Tremola Alta Valle Leventina (semi-hard cheese)   Jersey Blue-Willi Schmid (blue cheese)   Vacherin Fribourgois (semi hard cheese) organic mountain cheese (semi-hard cheese)   grapes   nuts   plum and apricot chutney   honey   fig bread	19.-
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