

Traditional Veal Butcher Weeks

Food	starter	main
Veal aspic with quail egg and veal tail served with thinly sliced veal tongue radish vinaigrette sourdough bread salad garnish	19.00	
Sautéed veal sweetbreads lentil stew with bacon and vegetables sautéed mushrooms truffle foam	21.00	
Veal liver Berlin style crispy fried onions caramelized apples potato mousseline		37.00
Duo of braised veal cheeks and seared veal bacon potato mousseline breaded savoy cabbage rolls		39.00
Sautéed veal kidneys Pommery mustard sauce Pilaf rice dried green beans		36.00
Ovenbaked veal shank Veal jus sauerkraut boiled potatoes		39.00
Small blood and liver sausage boiled potatoes Sauerkraut		32.00

Our wine recommendation	10 cl	75 cl
White wine Morges, Domaine du Rionzi, Vaud/Switzerland, 2024 producer: Fam. Delarageaz grape: Chasselas	8.00	45.00
Red wines "1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2021 producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot The wine is dedicated to the 100th anniversary of Wüger Gastronomy	8.50	52.00
Der Besondere, Zurich/ Switzerland, 2022 producer: Nadine Saxer grape: Gamaret, Pinot Noir	10.00	60.00