



PERFECT SEASONAL CREATIONS TO START

STARTER

MAIN COURSE

<p>BOLETUS CREAM refined with cognac herbs root vegetables bacon black truffle</p>	19.-	
<p>WHITE WINE FOAM  Zurich's Riesling Sylvaner grape chutney vegetable pasta almond leaves</p>	16.-	
<p>SHEEP'S CHEESE MOUSSE  refined with coconut milk marinated young carrots port wine figs hazelnut pesto dill</p>	18.-	
<p>DUCK RILETTES confit with pumpkin seed mayonnaise red onion chutney marinated plums herb salad</p>	20.-	
<p>GRAVED SALMON indian marinated char roe sellerie slaw herbed tangerines green apple walnuts</p>	22.-	
<p>LAMB'S LETTUCE fried chantarelles egg bacon bread croutons pumpkin seed dressing</p>	18.-	30.-
<p>GREEN SALAD OR MIXED SALAD  roasted seeds crunchy bread croutons</p>	14.-	22.-
<p>SALAD «FRANÇOIS» seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg</p>		27.-




CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

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

MEATLESS DELICACIES

STARTER

MAIN COURSE

<p>RAVIOLI-ROYAL  homemade truffle ravioli creamy Champagne sauce arugula</p>	20.-	36.-
<p>SPAETZLI PAN  home made spaetzli chestnut sauce Boskop apple chantarelles black truffle</p>		29.-
<p>POACHED EGG  celeriac confit oyster mushroom braised in sake «Café de Paris» sauce cress mustard seeds</p>		26.-



TENDER AND NOBLE PIECES OF MEAT

MAIN COURSE

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)

CHATEAU BRIAND | Argentinian Angus beef | flambéed at your table | homemade bernaise sauce
 vegetables | creamy spinach | dauphine potatoes

<p>ENTRECÔTE «CAFÉ DE PARIS» ^(200 g) argentinian Angus beef fried "Café de Paris"-sauce gratinated pimientos del padron French fries</p>	53.-
<p>BEEF FILLET «ROSSINI» grilled fried duck liver Amarone & truffle sauce creamy spinach mushrooms dauphine potatoes</p>	56.-
<p>OSSO BUCCO veal knuckle braised in Pommery mustard red wine sauce vegetables from the oven spaetzli</p>	45.-
<p>ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)</p>	42.-
<p>CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)</p>	37.-
<p>BARBARIE DUCK BREAST pink fried honey & soya sauce brussel sprout leaves green tea & quince compote shiitake polenta slices</p>	40.-
<p>LAMB RUMP marinated with herbs grilled plum & bbq sauce bimi broccoli corn porridge deep fried onion rings</p>	39.-

FISHERMAN FRITZ FISHES FRESH FISH

MAIN COURSE

<p>FILETS OF PERCH FROM LAKE ZURICH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon</p>	42.-
<p>WHITE FISH FILET with pumpkin herb crust fried in butter fregola sarda borlotti beans pea cream fennel</p>	39.-
<p>FISH RAGOUT halibut salmon tuna lemon grass & coconut stock poached zucchini shiitake basmati rice</p>	36.-

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | dauphine potatoes | spaetzli | corn porridge
 fregola sarda | tagliatelle | polenta slices | basmati rice or vegetables

second side dish + 5.-

HOMEMADE DESSERTS

WHITE COFFEE MOUSSE (speciality of our house!) Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	16.-
VERMICELLES MONT-BLANC creamy chestnut puree Kirsch elderberries mini meringues short pastry base	17.-
CHEESE CAKE butter biscuit base mascarpone speculoos spice quince compote chocolate ice cream	17.-
CHOCOLATE BROWNIE served lukewarm roasted walnuts Bourbon vanilla ice cream caramel sauce whipped cream	16.-

CHEESE PLATE ^{100g} Blaues Hirnj (blue cheese) Girenbaderli (soft cheese) mountain cheese Mädris (semi hard cheese) Brigel's goat cheese (semi-hard cheese) served with fruit bread and seasonal fruit chutney	19.-
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COLD TEMPTATIONS

	SMALL COUPE	LARGE COUPE
NESSELRODE vermicelles meringue vanilla ice cream glazed chestnuts cream	14.-	18.-
BROWNIES chocolate and vanilla ice cream hot chocolate sauce brownies cream	13.-	17.-
HAVANNA rum and espresso ice cream Havanna rum banana pieces cream	13.-	17.-
HOT-BERRY vanilla and strawberry ice cream hot berries cream	13.-	17.-
DANEMARK vanilla ice cream hot chocolate sauce cream	12.-	16.-
ICE-CAFÉ espresso ice cream chilled Arabica coffee coffee beans cream	13.-	17.-
CASSIS-VIEILLE PRUNE fruity blackcurrant sorbet shot of delicate Vieille Prune	15.-	19.-
LIMONE-VODKA refreshing lime sorbet shot of Absolut vodka	15.-	19.-

ICE-CREAM SELECTION Vanilla, chocolate, strawberry, espresso, hazelnut, rum, lime or blackcurrant sorbet with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	1 scoop 2 cl	5.- 5.-
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