


differente
 RESTAURANT
Lunch Menu
 21. May – 24. May 2024



Weekly Hits

Choose between a cauliflower soup with miso or a small borlotti beans with radish with pupkin seed dressing

TRENDY MEAL 27.-

Burrata mozzarella | with sweet & sour marinated tomatoes | lettuce | basil dressing | croutons

RUSTIC SPECIALTY 24.-

Beer fed pork schnitzel | breaded and fried in butter | lukewarm potato salad with cucumber | cranberries | lemon

CHEF'S FAVORITE 36.-

Veal shoulder tip | pink glazed in the oven | red wine sauce | braised onions | glazed romanesco | potato slices

PETRI HEIL 29.-

Salmon fillet | fried with its skin | lemon foam sauce | asparagus and turnip | creamy polenta

MEATLESS 22.-

Red lentil dal | chick pea | cilantro | almond and coconut swab | pita brot chips | basmati rice

Starters

CARROT FOAM

perfumed with ginger | bitter orange chutney | vegetable dim sum | sour cream | cress

16.-

WHITE DONAU ASPARAGUS

cooked to the point | homemade hollandaise sauce | morrel | wild garlic | peanut cream drops

28.-

BEEF TARTAR DANUBE

classic, mild, medium or spicy | white asparagus espuma | wild garlic pesto

24.-

Homemade classics

ENTRECÔTE «CAFÉ DE PARIS» (200 g)

argentinian Angus beef | fried | "Café de Paris"-sauce | gratinated | pimientos | French fries

½ Portion

Main Course

53.-

ZURICH SLICED VEAL

pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

34.-

42.-

LAMB SADDLE FILLET

pink roasted in olive oil | cherry red wine sauce | Kenyan beans | bean cream | polenta cuts

42.-

VICTORIA PERCH FILLET

semolina crust | fried golden brown | pineapple, papaya and cilantro salsa | onions | rice

38.-

WHITE ASPARAGUS TARTE

crunchy tarte | fresh from the oven | creamy asparagus ragout | wild garlic pesto | peperoni dip | wild herb salad

30.-

SALAD «FRANÇOIS»

seasonal salads | lukewarm chicken breast strips | fried bacon strips | tomatoes | egg

27.-

Tartar specialties

TARTAR SYMPHONIE (6 different tartar variations arranged on one plate)

Classic | Toscana | Tennessee | Périgord | Nordica | Vegan

Main Course

42.-

TARTAR CLASSIC

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

35.-

TARTAR PARIS STYLE

Beef | Armagnac | gratinated with Café de Paris butter | french fries

39.-

TARTAR PÉRIGORD

Veal | truffle essence | port wine fig | wild herb salad | walnut pesto

45.-



HOMEMADE DESSERTS

CRÊPES-SUZETTE (for 2 persons, flambeéd at the table) the classic of all desserts flambeéd with Grand Marnier orange fillets vanilla ice cream	P.P. 20.-
WHITE COFFEE MOUSSE (speciality of our house!) Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	17.-
CREAM SLICE homemade puff pastry English vanilla cream rhubarb compote	15.-
CRÈME BRÛLÉE with Bourbon vanilla cane sugar crumble marinated strawberries lemon sorbet	17.-
APPLE FRITTERS deep-fried in batter turned in cinnamon sugar vanilla ice cream blackberry confit cream	16.-
CHEESE PLATE 100g Blaues Hirni (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.-

COLD TEMPTATIONS

	small Coupe	large Coupe
ROMANOFF strawberries vanilla ice cream strawberry ice cream strawberry coulis cream	13.-	18.-
BROWNIES chocolate and vanilla ice cream hot chocolate sauce brownies cream	13.-	18.-
HAVANNA rum and espresso ice cream Havanna rum banana pieces cream	13.-	18.-
HOT-BERRY vanilla and strawberry ice cream hot berries cream	13.-	18.-
DANEMARK vanilla ice cream hot chocolate sauce cream	12.-	17.-
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 SELECTION

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