



Mussels & Fries

Starter	CHF 19.00
Main course	CHF 38.00

Dynamite Baked Mussels

Green mussels au gratin | Sriracha mayonnaise | panko breadcrumbs | soy sauce
spring onions

Moules Marinières

Mussels in white wine court-bouillon | shallots | parsley

Moules Livornese

Mussels in white wine court-bouillon | olives | capers | tomato sauce

Moules Provençales

Mussels in white wine court-bouillon | shallots | garlic | rosemary | cherry tomatoes

Moules Cajun

Mussels in white wine court-bouillon | Cajun spice | bacon | root vegetables
crème fraîche

Moules St. Petersburg

Mussels in white wine court-bouillon | butter | garlic | lemon juice

Moules Elsas

Mussels in cream sauce | brunoise vegetables | bacon | red onions

Moules Dijon

Mussels in cream sauce | Dijon mustard | tarragon

Moules Grenoble

Mussels in white wine court-bouillon | lemon fillets | capers

Moules Franschhoek

Mussels in cream sauce | garlic | spring onions | white wine | breadcrumbs

All dishes are served with matchstick potatoes

Our Wine recommendation	10 cl	75 cl
White wine:		
Ataj, Chardonnay, Piedmont/Italy, 2023	9.00	53.00
producer: Cascina Castlèt		
grape: Chardonnay		
Rosé wine:		
Nobler Rosé, Zurich/Switzerland, 2023	9.50	57.00
producer: Nadine Saxer		
grape: Pinot Noir		

Salad		starter	main course
Fresh market leaf salad	V	13.00	20.00
vegetables croutons roasted seeds Prosecco house dressing			
Lamb's lettuce		15.00	
egg bacon croutons Prosecco house dressing			
<u>Or choose a homemade dressing with your salad:</u>			
Prosecco house dressing, herb dressing, balsamico dressing			

Soup	starter
Parsnip cream soup	14.00
beetroot tatar cashew nuts	

Small & exquisite delicacies	starter	main course
Beef steak tatar "Ö"	26.00	37.00
Minced and prepared à la minute brioche toast or matchstick potatoes		
gratinated with Café de Paris butter upon request	+5.00	
Escargots 6 pieces / 12 pieces	19.00	29.00
Burgundy snails in the caquelon pot homemade garlic-parsley butter		
Sea bass Ceviche	19.00	33.00
pickled mustard black sesame bread chip		

Homemade Pasta & Vegetarian dishes	starter	main course
Ravioli al Brasato "Ö"	21.00	33.00
filled with red wine beef brasato brown butter		
Tagliatelle al Parmigiano	V	21.00
Parmesan cream sauce fresh spinach pine nuts		
Porcini mushroom risotto	V	21.00
white wine risotto porcini mushrooms "Belper Knolle" cheese baby spinach		
Breaded and fried savoy cabbage rolls	V	33.00
filled with savoy cabbage and cream truffle milk broth sautéed mushrooms herb oil		

Fish & Mussels	starter	main course
Sautéed salmon fillet herb crust white wine risotto zucchini spaghetti		37.00
Moules marinières mussels in white wine court-bouillon shallots parsley matchstick potatoes	19.00	38.00
Moules provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes matchstick potatoes	19.00	38.00

Classic dishes	main course
Beef Entrecôte "Café de Paris" pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter matchstick potatoes	55.00
Sliced veal Zurich style creamy champignon sauce crispy rösti potatoes	44.00
Sliced veal liver sautéed in butter onions sage crispy rösti potatoes	38.00
Veal Cordon-Bleu filled with Sternenberger-cheese farmer's ham matchstick potatoes carrots with chives	47.00
<u>Would you like to have a different side dish?</u> Crispy rösti, matchstick potatoes, white wine risotto or vegetables Second amendment + CHF 5.00	

Desserts

Dessert of the day	5.50
Our team will gladly present the small delicacies	
Tarte Tatin	15.00
caramelized upside-down warm apple tart vanilla ice cream whipped cream	
Crème brûlée	12.00
caramelized with cane sugar berry garnish	

Homemade ice cream & sorbet

Ice cream	Sorbets	4.90 / scoop
vanilla	lemon-lime	
chocolate	blood orange	
sour cream	passion fruit	
whipped cream		1.50
dash of Vodka, Limoncello or Grand Marnier		5.00

Cheese	60g	100g
Zurich Cheese Selection	12.00	18.00
Assorted Zurich Cheese Selection		
Grappa grape jelly caramelized hazelnuts shallots confit		
homemade fruit bread		

Sweet wine	1dl	3.7dl
Château Doisy-Védrines, 2020	21.50	64.00
producer: Château Doisy-Védrines, Sauternes-France		
grape: Sémillon, Muscadelle		

Spirits	Vol.%	2 cl
Grappa		
Grappa la Musa, Amarone, Berta	40	11.00
Grappa Elisi, Berta	43	11.00
Grappa di Barolo, Marolo	50	12.00
Swiss Premium Distillates from URS HECHT		
Swiss Distiller of the Year		
Vieille pear in Barrique	40	14.00
Vieille plums in Barrique	40	14.00
Vieille apricot in Barrique	40	17.00

Liqueur	Vol.%	4 cl
Limoncello	25	9.00
Amaretto Disaronno	28	10.00
Baileys Original Irish Cream Likör	17	10.00
Grand Marnier Cordon Rouge Liqueur	40	12.00

You can find more spirits and cocktails in our bar menu.