



## TAKE-AWAY MENU



### WEEKLY HITS 20 TO 24TH JANUARY 2025 (ONLY LUNCH TIME, 11.30 TO 14.00)

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<b>RUSTIC SPECIALTY</b>	18.-
<b>Roast veal sausage</b>   golden brown   red wine and onion sauce   carrot duet with parsley   creamy mashed potatoes	
<b>CHEF'S FAVOURITE</b>	27
<b>Veal shoulder fillet</b>   herb coat   Amarone forest mushroom sauce   herb cauliflower   polenta gnocchi   sprouts	
<b>PETRI HEIL</b>	22.-
<b>Golden-butt fillet</b>   fried in olive oil   Riesling white wine sauce   artichokes   courgettes   orange oil   oriental bulgur	
<b>FLEISCHLOS</b>	17.-
<b>Casarecce "Nonna"</b>   al dente cooked pasta rolls   cherry tomatoes   onions   peperoncini   rocket   olive   parmesan	

### HOUSE CLASSICS (MO TO FR+SU 11.30 TO 21.30, SA 17.00 TO 22.00)

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<b>TARTAR CLASSIC</b>	26.-
Beef   prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	
<b>TARTAR TOSCANA</b>	28.-
Beef   Grappa di Brunello   sun dried tomatoes   peppers   rocket salad   parmesan cheese   croutons	
<b>ZURICH SLICED VEAL</b>	32.-
pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	
<b>CALF'S LIVER</b>	28.-
veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	
<b>FILLETS OF PERCH</b>	32.-
deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	
<b>SALAD «FRANÇOIS»</b>	20.-
seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg	
<b>RAVIOLI ROYAL</b> 	27.-
homemade truffle ravioli   creamy Champagne sauce   arugula	
<b>BOLETUS RISOTTO</b> 	32.-
prepared with white wine   pickled artichokes   crispy kale   pickled physalis	

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56