


differente
 RESTAURANT
Lunch Menu
 22. – 26. April 2024





Weekly Hits


Choose between a potato-leekcreme with croutons or a white chiccoré-orange salad on a herb dressing

- TRENDY MEAL 27.-**
Fregola sarda | sardinic pastaspeciality | with white wine | mozzarella pearls | dry tomato | fried baby lettuce
- RUSTIC SPECIALTY 24.-**
Pork roast | glazed in the oven | white beer sauce | green beans with bacon | fried pommes dauphine
- CHEF'S FAVORITE 36.-**
Veal involtini | filled with cantadou | pink roasted | creamy armagnac sauce | ticino bramata polenta
- PETRI HEIL 29.-**
Dorade fillets | in herb coat | fried in olive oil | lemonbutter sauce | braised fennel | vetgetables couscous
- MEATLESS 22.-**
Oven eggplant | with oriental bulgur filling | lightly gratinated with feta | yellow pepersauce | sprouts

starters

- CARROT FOAM**  16.-
perfumed with ginger | bitter orange chutney | vegetable dim sum | sour cream | cress
- WHITE DONAU ASPARAGUS**  28.-
cooked to the point | homemade hollandaise sauce | morrel | wild garlic | peanut cream drops
- BEEF TARTAR DANUBE** 24.-
classic, mild, medium or spicy | white asparagus espuma | wild garlic pesto

Homemade classics

	½ Portion	Main Course
ENTRECÔTE «CAFÉ DE PARIS» (200 g) argentinian Angus beef fried "Café de Paris"-sauce gratinated pimientos French fries		53.-
ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	34.-	42.-
VEAL ESCALOPE veal rump pink roasted white Donau asparagus gratinated with hollandaise sauce tagliatelle		47.-
FILETS OF PERCH FROM LAKE ZURICH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	34.-	44.-
ORECCHIETTE-PUTTANESCA  Nonna's recipe tomato sauce cooked 12 hours capers black olives parmesan arugula		25.-
SALAD «FRANÇOIS» seasonal salads lukewarm chicken breast strips fried bacon strips tomatoes egg		27.-

Tartar specialties

	Main Course
TARTAR SYMPHONIE (6 different tartar variations arranged on one plate) Classic Toscana Tennessee Périgord Nordica Vegan	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)	P.P. 20.-
the classic of all desserts flambeéd with Grand Marnier orange fillets vanilla ice cream	
WHITE COFFEE MOUSSE (speciality of our house!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	
CREAM SLICE	15.-
homemade puff pastry English vanilla cream rhubarb compote	
CRÈME BRÛLÉE	17.-
with Bourbon vanilla cane sugar crumble marinated strawberries lemon sorbet	
APPLE FRITTERS	16.-
deep-fried in batter turned in cinnamon sugar vanilla ice cream blackberry confit cream	
CHEESE PLATE 100g	19.-
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	

COLD TEMPTATIONS

	small Coupe	large Coupe
ROMANOFF	13.-	18.-
strawberries vanilla ice cream strawberry ice cream strawberry coulis cream		
BROWNIES	13.-	18.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HAVANNA	13.-	18.-
rum and espresso ice cream Havanna rum banana pieces cream		
HOT-BERRY	13.-	18.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
ICED CAFÉ	12.-	17.-
espresso ice cream chilled Arabica coffee coffee beans cream		
CASSIS-VIEILLE PRUNE	15.-	20.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
LIMONEN-VODKA	15.-	20.-
refreshing lime sorbet shot of Absolut vodka		

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.-