



Lunch Menu

6. – 10. January 2025

Weekly Hits

Choose between a **bell pepper and crustacean soup** or a small **tomato salad** with winter purslane and yoghurt dressing

RUSTIC SPECIALTY 24.-

Pork escalope | breaded | fried golden brown in butter | carrot duet with parsley | French fries | cranberries | lemon

CHEF'S FAVOURITE 36.-

Beef sauerbraten | tenderly braised in red wine-cranberry jus | truffled creamed savoy cabbage | Brussels sprouts | polenta slice

PETRI HEIL 29.-

Fish curry | monkfish, salmon and giant prawns | poached in white wine | with curry sauce | saffron fennel | basmati dry rice

MEATLESS 22.-

Pumpkin tortelli | cooked al dente in the vegetable sauté | tossed in brown sage butter | pine nuts | Manchego slices | young rocket leaves

Starters

Starter Main Course

BLACK SALSIFY FOAM

perfumed with turmeric | scallops | orange oil | honey cress | pumpernickel croutons

17.-

SALMON TRIO

as sashimi, tartare and praline | Granny Smith jelly | cabbage & wasabisalad | pickled ginger

24.-

BEEF TARTAR

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

24.-

35.-

GOAT CHEESE NOUGAT

refined with pistachios | two kinds of cranberries | thyme-sponge | frisée

20.-

GREEN SALAD OR MIXED SALAD 

roasted seeds | crunchy bread croutons

14.-

23.-

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

Tuscany dressing | herb dressing | raspberry dressing | wild honey vinaigrette | balsamic vinegar & extra virgin olive oil

Homemade classics

½ Portion Main Course

ENTRECÔTE « CAFÉ DE PARIS» (200 g)

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

53.-

ZURICH SLICED VEAL

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

34.-

42.-

PORK FILET MÉDAILLONS

pepper coating | roasted | prosciutto | port wine and cherry jus | creamy spinach | carrots | risotto

42.-

FILLETS OF PERCH

deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

34.-

44.-

BOLETUS RISOTTO 

prepared with white wine | pickled artichokes | crispy kale | pickled physalis

18.-

30.-

SALAD «FRANÇOIS»

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

27.-

Tartar-Creations

RECOMMENDATION

TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | ROSSO

45.-

TARTAR CLASSIC 35.-

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

TARTAR PARIS STYLE 39.-

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

TARTAR TOSCANA 37.-

Beef | Grappa di Brunello | sun dried tomatoes | peppers | rocket salad | parmesan cheese | croutons

TARTAR DANISH STYLE 37.-

Beef | shortly sautéed in butter | served on toast | fresh horseradish

TARTAR PÉRIGORD 45.-

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

TARTAR GRISON 39.-

Venison | pickled tartare | potato pancakes | parsnip espuma | sweet pumpkin seeds | cress

TARTAR TENNESSEE 47.-

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

TARTAR NORDICA 37.-

Smoked salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

TARTAR ROSSO 28.-

2 types of beetroot | smoked crème fraîche | pine nuts | pea cress | basil sprouts

SWISS CHEESE

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	

PURE SEDUCTION

WHITE COFFEE MOUSSE (speciality of our house!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	
VIENNESE APPLE STRUDEL	16.-
homemade served lukewarm apple and raisin filling creamy bourbon vanilla sauce whipped cream	
KAISERSCHMARREN	16.-
classic egg pancake fried in butter flamed with rum plum roaster whipped cream	
CRUMBLE CAKE	15.-
with cinnamon plums grandmother's original recipe served lukewarm vanilla ice cream whipped cream	
PANNA-COTTA	17.-
flavored with chocolate refined with chestnut blood oranges punch marinade whipped cream	

COLD TEMPTATIONS

	small Coupe	large Coupe
BROWNIES	13.-	18.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HOT-BERRY	13.-	18.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
BANANA-SPLIT	12.-	17.-
vanilla ice cream bananas hot chocolate sauce almonds 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 SELECTIONS:

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.-