

# Lunch Hits

9<sup>th</sup> to 13<sup>th</sup> February 2025

## **The agony of choice**

(included in the menu)

Choose between smoked **potato and leek cream soup** with leek straw and spicy paprika or a **tomato salad** with red onions, goat cheese, and delicate herb oil.

## **Rustic Specialty**

24.-

**Polpette al Sugo** | tender beef patties | fried until crispy  
classic tomato sauce | marjoram | creamy Ticino polenta

## **Chef's Favourite**

38.-

**Saltimbocca** | tender veal cutlet | quickly fried  
wrapped in prosciutto and sage | lemon butter sauce  
sautéed spinach leaves | crispy fried potatoes

## **Petri-Heil**

29.-

**Spaghetti alla Puttanesca** | cooked al dente  
braised cherry tomatoes | anchovies | shrimp  
cockle meat | Kalamata olives | parsley  
Parmigiano-Reggiano

## **Meatless**

22.-

**Lentil dahl** | in a fruity coconut curry sauce  
with a slightly spicy note | smoked tofu  
potato cubes | cilantro | rice

## **Special**

48.-

**Tatar Nordica** | smoked salmon | sour cream | lemon  
parsley | chili | green apple | purslane  
salmon roe | capers

## **Dessert**

8.-

**Panna cotta** | classic according to Nonna's recipe  
flavored with vanilla notes | lukewarm berry compote



*specialties from**Austria*

## TO START A SOUP OR SOMETHING....

### BEEF BROTH

refined with Kracher sweet wine | diced boiled beef | sweet and sour beetroot pearls | chives

17.-

### LAMB'S LETTUCE

lamb's lettuce | fruity mandarin dressing | crispy bacon | chopped egg | croutons

Starter 18.-

Main course 30.-

### VEAL TONGUE CARPACCIO

thinly sliced | baked veal sweetbreads | Pommery mustard sauce | radish | horseradish | Afila cress

23.-

## AUSTRIAN DELICACIES

### ORIGINAL VIENNESE SCHNITZEL

45.-

veal top round | thinly pounded and breaded | clarified butter | parsley potatoes | lemon | cranberries

### ONION ROAST BEEF

48.-

with onion & mustard marinade | roasted pink | Zweigelt sauce | bacon beans | fried onions | spaetzli

### VIENNESE FRIED CHICKEN

40.-

boneless | lemon-thyme marinade | deep-fried | potato and lamb's lettuce salad | chives-aioli

### CHEESE SPAETZLI

25.-

homemade Tyrolean spaetzle | Austrian cheese | fried onions | chives

## PURE SEDUCTION

### KAIERSCHMARRN

18.-

classic shredded pancake | fried in butter | flambéed with rum | stewed plums | cream

### VIENNESE APPLE STRUDEL

16.-

homemade | served lukewarm | apple and raisin filling | creamy bourbon-vanilla sauce | cream

### TOPFENKNÖDEL

15.-

steamed curd dumplings | lukewarm plums | homemade ginger biscuit ice cream

### POPPY SEED CRUMBLE CAKE

16.-

based on Grandma's recipe | poppy seed filling | served lukewarm | blueberry & blackcurrant gel | cream

## SOMETHING FOR THE VOCABULARY

### Austrian Vocabulary

Rote Rübe (beetroot)

Erdäpfel (potatoes)

Kren (horseradish)

Hendl (chicken)

Vogerlsalat (lamb's lettuce)

Tafelspitz (boiled aitchbone)

Schmankerl (delicate)

Nockerl (spaetzli)

Rostbraten (roasted entrecôte)

Granten (cranberries)

Schlagobers (whipped-cream)



vegetarian dish / For information on allergies or origin of the individual dishes, please contact our staff.  
All prices are in Swiss Francs and including value added tax of 8.1%.



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RESTAURANT

CHOPPED WITH LOVE, MILD, MEDIUM OR SPICY

starter main-course

<b>TARTAR SYMPHONY</b> <small>(house specialty)</small>	45.-			
Rediscover the world of tartare – six unique variations that make every bite an experience				
<b>CLASSIC   TOSCANA   TENNESSEE   PÉRIGORD   NORDICA   ORIENT</b>				

<b>TARTAR CLASSIC</b>	25.-	36.-
Beef   prepared mild, medium or hot spiced   capers   red onions   egg yolk cream		
<b>TARTAR TOSCANA</b>		
Beef   Grappa di Brunello   sun dried tomatoes   peppers   rocket salad   parmesan cheese   croutons	27.-	37.-
<b>TARTAR PARISER-ART</b>		
Beef   Armagnac   gratinated with Café de Paris butter   french fries	40.-	
<b>TARTAR PÉRIGORD</b>		
Veal   truffle essence   black truffle slicer   quail egg   balsamic cherries	48.-	
<b>TARTAR TENNESSEE</b>		
Buffalo   Jack Daniel's Old No. 7   served in beechwood smoke   deep fried onion rings	47.-	
<b>TARTAR NORDICA</b>		
Smoked salmon   sour cream   lemon   parsley   chili   green apple   dill   salmon roe   capers	24.-	36.-
<b>TARTAR ORIENT</b> 		
Chickpeas   spicy muhammara sauce   deep-fried falafel   mint salad   walnut oil	22.-	30.-

HOMEMADE CREATIONS TO START

starter main-course

<b>ORGANIC EGG</b>	16.-	
in panko coating   fried until creamy   wasabi sour-cream   mashed potatoes   cress a perfect delicacy to accompany organic free-range eggs Swiss Oona caviar (5 grams)	+ 15.-	
<b>MACKEREL CEVICHE</b>		
Tigers milk   Granny-Smith-apple-gel   pomelo   Styrian pumpkin seen oil   mustard caviar   dill tips		
<b>LEAF OR MIXED SALAD</b> 	14.-	23.-
roasted seeds   crispy bread croutons		
<b>SALAD «FRANÇOIS»</b>		
colorful seasonal salad   warm chicken breast slices   fried bacon   tomatoes   egg	27.-	

To accompany the salads, choose a homemade dressing:
Tuscany dressing   creamy herb dressing
fruity mandarin dressing   pumpkin seed dressing   balsamic vinegar & extra virgin olive oil



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## TENDER PIECES OF MEAT

½ Portion      Main course

<b>ENTRECÔTE CAFÉ DE PARIS</b>		55.-
argentinian Angus beef   fried   gratinated with Café de Paris sauce   pimientos del padron   French fries		
<b>ZURICH SLICED VEAL</b>	35.-	44.-
pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)		
<b>CALF'S LIVER</b>	30.-	38.-
veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)		
<b>PORK TRIO</b>		44.-
pork tenderloin & pork belly   prosciutto   Merlot cherry sauce   brussels sprouts   white wine and pear risotto		

**FLAMBÉ PLEASURE** (from 2 persons, served in two courses\*)      p. P. 69.-\*

(flambé at the table is not possible for groups of 8 or more)

**CHATEAUBRIAND** | australian Angus beef | flambéed at your table | homemade bearnaise sauce  
vegetables | dauphine potatoes

## FROM THE WATER TO THE TABLE

½ Portion      Main course

<b>FILLETS OF PERCH</b>		34.-	44.-
deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon			
<b>SKREI-COD-FILLET</b>		42.-	
in miso-marinade   crispy fried on the skin   grilled bimi-brokkoli   mashed potatoes   saffron foam			

## MEATLESS DELICACIES

½ Portion      Main course

<b>RAVIOLI ROYAL</b> 		20.-	36.-
homemade truffle ravioli   creamy Champagne sauce   arugula			
<b>CAULIFLOWER STEAK</b> 		28.-	
confit in nut butter   gratin with cauliflower mousse   kumquat gel   lime granola   sorrel			

### WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | mashed potatoes with truffle | spaetzli

tagliatelle | white wine risotto | potato salad | seasonal vegetables

(second side dish: + 5.-)

Flambé dishes can be ordered until 8:30 p.m.

 vegetarian dish / For information on allergies or origin of the individual dishes, please contact our staff.

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## ALPINE CHEESE

<b>SWISS CHEESE</b> (100g)	4 varieties	19.-
All 4 cheese rarities come from Switzerland and delight every cheese lover «Brie de Luxe», «Zurcher Oberländer- semi-hard cheese», «mild Gruyére» and «Tremola-Gottardo». On request, we also serve «Geissli fresh goat cheese.» served with fig mustard, fruit bread, walnuts and grapes		

## PURE SEDUCTION

<b>WHITE COFFEE MOUSSE</b> (House specialty!)	17.-
Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistachio ice cream	
<b>KAIERSCHMARRN</b>	18.-
classic shredded pancake   fried in butter   flambéed with rum   stewed plums   whipped cream	
<b>VIENNESE APPLESTRUDEL</b>	16.-
homemade   served lukewarm   apple and raisin filling   creamy bourbon vanilla sauce   cream topping	
<b>TOPFENKNÖDEL</b>	15.-
steamed curd dumplings   lukewarm plums   homemade ginger biscuit ice cream	
<b>POPPY SEED CRUMBLE CAKE</b>	16.-
based on Grandma's recipe   homemade poppy seed filling   served lukewarm   blueberry and blackcurrant gel   cream	

COLD TEMPTATIONS	small Coupe	large Coupe
<b>BROWNIES</b> chocolate ice cream   vanilla ice cream   chocolate sauce   brownies   cream	13.-	18.-
<b>HOT-BERRY</b> vanilla ice cream   strawberry ice cream   hot wild berry ragout   cream	13.-	18.-
<b>DENMARK</b> vanilla ice cream   hot chocolate sauce   cream	12.-	17.-
<b>SACHER</b> apricot-sorbet   chocolate ice cream   chocolate chips   pickled apricots   cream	13.-	18.-
<b>ICED CAFÉ</b> espresso ice cream   chilled arabica coffee   coffee beans   cream	12.-	17.-
<b>CASSIS-VIEILLE PRUNE</b> fruity blackcurrant sorbet   shot of delicate Vieille Prune	15.-	20.-
<b>LIMONEN-VODKA</b> refreshing lime sorbet   shot of Absolut vodka	15.-	20.-

<b>ICE CREAM SELECTIONS:</b>		
vanilla   chocolate   strawberry   cherry-marzipan   pistachio   espresso   hazelnut   rum lime or cassis sorbet	1 scoop	5.-
with cream		+ 2.-
with Vieille Prune   Kirsch   Williams   Vodka   Cointreau   Havanna Rum	2 cl	+ 5.-