




TAKE-AWAY MENU



WEEKLY HITS 03 TO 07TH FEBRUARY 2025 (ONLY LUNCH TIME, 11.30 TO 14.00)

RUSTIC SPECIALTY	18.-
Beef bird Klevner red wine sauce smoked bread cubes and mushroom garniture parsley and carrot duet potato mousse	
CHEF'S FAVOURITE	27.-
Beef fillet strips pink teriaki sauce sprouts bamboo Chinese cabbage peppers pack choi Asian noodles	
PETRI HEIL	22.-
Victoria perch fillet grilled fried in butter pineapple, papaya & coriander salsa spring onions dry rice	
MEATLESS 	
Polenta gnocchi tossed in butter all'arrabbiata tomato sauce chili olives rocket salad parsley parmesan cheese	
	17.-

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

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

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56