



## HOMEMADE SPRING CREATIONS TO START

STARTER

MAIN COURSE

### ASPARAGUS CREAM

white asparagus | refined with Bourbon vanilla | smoked salmon tartar | quail egg | truffle

19.-

### CARROT FOAM

perfumed with ginger | bitter orange chutney | vegetable dim sum | sour cream | cress

16.-

### WHITE FISH TARTAR (from lake Zürich)

freshly prepared | lemon sourcream | green apple | salty peanut cream | char roe

22.-

### BEEF TARTAR

classic, mild, medium or spicy | white asparagus espuma | wild garlic pesto

24.-

### GOOSE RILETTE

asparagus apple tartar | red onion chutney | pumpkin seed mayonnaise | Sauternes jelly | frisée

26.-

### WHITE DONAU ASPARAGUS

cooked to the point | homemade hollandaise sauce | morrel | wild garlic | peanut cream drops

28.-

### GREEN SALAD OR MIXED SALAD

roasted seeds | crunchy bread croutons

14.-

23.-

### SALAD «FRANÇOIS»

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

27.-

#### CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

Tuscany dressing | creamy herb dressing | balsamic-dressing | dijon mustard dressing | tomatoes chives vinaigrette  
 balsamic vinegar & extra virgin olive oil

## MEATLESS DELICACIES

STARTER

MAIN COURSE

### RAVIOLI-ROYAL

homemade truffle ravioli | creamy Champagne sauce | arugula

20.-

36.-

### ORECCHIETTE-PUTTANESCA

Nonna's recipe | tomato sauce cooked 12 hours | capers | black olives | parmesan | arugula

25.-

### WHITE ASPARAGUS TARTE

crunchy tarte | fresh from the oven | creamy asparagus ragout | wild garlic pesto | peperoni dip | wild herb salad

30.-



TENDER AND NOBLE PIECES OF MEAT

½ PORTION MAIN COURSE

**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)

**CHATEAU BRIAND** | Argentinian Angus beef | flambéed at your table | homemade bernaise sauce  
 vegetables | creamy spinach | dauphine potatoes

<b>ENTRECÔTE «CAFÉ DE PARIS»</b> <sup>(200 g)</sup> argentinian Angus beef   fried   "Café de Paris"-sauce   gratinated   pimientos del padron   French fries	53.-	
<b>BEEF FILLET</b> grilled   wild garlic crust   port wine reduction   morrel   carrots   white wine risotto	58.-	
<b>VEAL ESCALOPE</b> veal rump   pink roasted   white Donau aparagus   gratinated with hollandaise sauce   tagliatelle	47.-	
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	34.-	42.-
<b>CALF'S LIVER</b> veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	30.-	38.-
<b>CHICKEN BREAST PICCATA</b> Gruyere cheese & egg coating   fried   tomato sauce   pesto drops   cream spinach   tagliatelle	36.-	
<b>LAMB SADDLE FILLET</b> pink roasted in olive oil   cherry red wine sauce   Kenyan beans   bean cream   polenta cuts	42.-	

FRESH CATCH OF THE FISHER

½ PORTION MAIN COURSE

<b>FILETS OF PERCH FROM LAKE ZURICH</b> deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	34.-	44.-
<b>VICTORIA PERCH FILLET</b> semolina crust   fried golden brown   pineapple, papaya and cilantro salsa   onions   rice	38.-	
<b>WHITE FISH FILLET FROM LAKE ZURICH</b> poached with Riesling white wine   wild garlic sauce   asparagus ragout   radish   polenta cuts	42.-	

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

french fries | roesti | boiled herb potatoes | dauphine potatoes | polenta cuts  
 tagliatelle | rice or seasonal vegetables

second side dish

+ 5.-



## HOMEMADE DESSERTS

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<b>CRÊPES-SUZETTE</b> (for 2 persons, flambeéd at the table) the classic of all desserts   flambeéd with Grand Marnier   orange fillets   vanilla ice cream	P.P. 20.-
<b>WHITE COFFEE MOUSSE</b> (speciality of our house!) Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	17.-
<b>CREAM SLICE</b> homemade   puff pastry   English vanilla cream   rhubarb compote	15.-
<b>CRÈME BRÛLÉE</b> with Bourbon vanilla   cane sugar crumble   marinated strawberries   lemon sorbet	17.-
<b>APPLE FRITTERS</b> deep-fried in batter   turned in cinnamon sugar   vanilla ice cream   blackberry confit   cream	16.-
<b>CHEESE PLATE</b> 100g 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	19.-

## COLD TEMPTATIONS

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	small Coupe	large Coupe
<b>ROMANOFF</b> strawberries   vanilla ice cream   strawberry ice cream   strawberry coulis   cream	13.-	18.-
<b>BROWNIES</b> chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream	13.-	18.-
<b>HAVANNA</b> rum and espresso ice cream   Havanna rum   banana pieces   cream	13.-	18.-
<b>HOT-BERRY</b> vanilla and strawberry ice cream   hot berries   cream	13.-	18.-
<b>DANEMARK</b> vanilla ice cream   hot chocolate sauce   cream	12.-	17.-
<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.-

### 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.-