

## As fresh as the sea! Whole fish, full of flavour.

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Food	starter	main
<b>Fresh oysters on ice per piece</b> lemon   pumpernickel with butter   shallot vinaigrette Fine de Claire No. 2	8.00	
<b>Mediterranean prawns</b> tomato sauce   basil   garlic served as a main course with white wine risotto	21.00	37.00

## All our fish are expertly filleted for you

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<b>Sea Bass</b> oven baked or in salt crust		49.00
<b>Sea Bream</b> oven baked or in salt crust		49.00
<b>Sole</b> à la meunière		69.00
<b>Turbot for 2 guests</b> , oven baked	p.P.	59.00
<b>Zander for 2 guests</b> , oven baked or in salt crust	p.P.	59.00

### Side dish:

All our fish dishes are served with a **homemade marinade** of Kalamata olives, artichokes, cherry tomatoes, spring onions, capers, and herbs.

Accompanied by white **wine risotto** and **fresh spinach**.

Our wine recommendation	10 cl	75 cl
<b>White wine</b> <b>Ataj, Chardonnay, Piedmont/Italy, 2023</b> producer: Cascina Castlèt grape: Chardonnay	9.00	53.00
<b>Red wine</b> <b>Der Besondere, Zurich/ Switzerland, 2023</b> Producer: Nadine Saxer Grape varieties: Gamaret, Pinot Noir	10.00	60.00