

## HOMEMADE CREATIONS TO START

STARTER

MAIN COURSE

<b>PUMPKIN FOAM</b> smoked scallop   apple & ginger chutney   lime cream   chickweed	17.-	
<b>BOLETUS CREAM</b> Armagnac   herbs   wild duck tartar   shallot confit   black walnut   thyme oil	19.-	
<b>SALMON TRIO</b> as sashimi, tartare and praline   Granny Smith jelly   cabbage & wasabisalad   pickled ginger	24.-	
<b>QUAIL BREAST</b> roasted in a pistachio coat   truffled mashed potatoes   port wine-orange sauce	22.-	
<b>VENISON TARTAR</b> pickled tartar   potato pancakes   parsnip espuma   sweet pumpkin seeds   cress	24.-	
<b>TRUFFLE BRIE</b>  baked in batter   lettuce   orange   grapes   pins   wild honey vinaigrette	20.-	
<b>LAMB'S LETTUCE</b> fried chantarelles   egg   bacon   croutons   raspberry dressing	18.-	32.-
<b>GREEN SALAD OR MIXED SALAD</b>  roasted seeds   crunchy bread croutons	14.-	23.-
<b>SALAD «FRANÇOIS»</b> seasonal salads   lukewarm chicken breast strips   fried bacon strips   tomatoes   egg		27.-




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

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

## MEATLESS DELICACIES

STARTER

MAIN COURSE

<b>RAVIOLI ROYAL</b>  homemade truffle ravioli   creamy Champagne sauce   arugula	20.-	36.-
<b>MUSHROOM RAGOUT</b>  4 kinds of mushrooms   white wine sauce   herbs   Brussels sprouts leaves   grapes   tagliatelle	18.-	30.-
<b>PUMPKIN RISOTTO</b>  prepared with Veltliner wine   mushrooms   chestnut   pear & pumpkin   thyme foam	16.-	28.-

WILD DELICACIES AND CLASSICS

½ PORTION    MAIN COURSE

**FLAMBÉ PLEASURE** (from 2 persons, served in two courses\*)  
(flambé at the table is not possible for groups of 8 or more)

p. P. 69.-

**SADDLE OF VENISON** | fried according to your wish | flambéed at your table | creamy game sauce  
apple & red cabbage | brussel sprouts | mushrooms | chestnut | saffron apple | cranberries | port wine figs | spaetzli

**VENISON ESCALOPE**

48.-

fried | chantarelle-cognac sauce | apple-red cabbage | glazed chestnut | saffron apple | spaetzli

**DEER FILLET**

46.-

in bacon | fried in rosemary butter | Zweigelt-black currant reduction | savoy cabbage and pear duet | spaetzli

**GAME MEATLOAF**

37.-

glazed in the oven | blackberry & cinnamon pepper sauce | Brussels sprout & pumpkin duo | mashed potatoes

**ENTRECÔTE « CAFÉ DE PARIS»** (200 g)

53.-

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

**1720 ANGUS BURGER**

36.-

fried | focaccia bun | tomato | cucumber chutney | truffle cream | Appenzell cheese | French fries

**PORK FILLET MEDALLIONS**

39.-

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

**ZURICH SLICED VEAL**

34.-

42.-

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

**CALF'S LIVER**

30.-

38.-

veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

FRESH FROM THE WATER

½ PORTION

MAIN COURSE

**FILLETS OF PERCH FROM LAKE ZURICH**

34.-

44.-

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

**TROUT FILLET**

39.-

fried | lardon | horseradish sauce | champagne sauerkraut | marjoram roast potatoes

**HALIBUT MEDALLION**

42.-

poached in Riesling | white Martini sauce | fried giant prawn | truffled savoy cabbage | dill tagliatelle

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

French fries | roesti | boiled herb potatoes | mashed potatoes | spaetzli  
tagliatelle | white wine risotto | rice or seasonal vegetables

second side dish

+ 5.-

## *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**

42.-

<b>TARTAR CLASSIC</b>	35.-
Beef   prepared mild, medium or hot spiced   capers   red onions   egg yolk cream	
<b>TARTAR PARIS STYLE</b>	39.-
Beef   Armagnac   gratinated with Café de Paris butter   french fries	
<b>TARTAR TOSCANA</b>	37.-
Beef   Grappa di Brunello   sun dried tomatoes   peppers   rocket salad   parmesan cheese   croutons	
<b>TARTAR DANISH STYLE</b>	37.-
Beef   shortly sautéed in butter   served on toast   fresh horseradish	
<b>TARTAR PÉRIGORD</b>	45.-
Veal   truffle essence   truffle   port wine fig   wild herb salad   walnut pesto	
<b>TARTAR GRISON</b>	39.-
Venison   pickled tartare   potato pancakes   parsnip espuma   sweet pumpkin seeds   cress	
<b>TARTAR TENNESSEE</b>	47.-
Buffalo   Jack Daniel's Old No. 7   served in beechwood smoke   deep fried onion rings	
<b>TARTAR NORDICA</b>	37.-
Smoked salmon   sour cream   lemon   parsley   chili   green apple   portulac   salmon roe   capers	
<b>TARTAR ROSSO</b> 	28.-
2 types of beetroot   smoked crème fraîche   pine nuts   pea cress   basil sprouts	

## SWISS CHEESE

---

<b>CHEESE PLATE</b> <sup>100g</sup> 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.-
--	------

## PURE SEDUCTION

---

<b>WHITE COFFEE MOUSSE</b> (speciality of our house!) Felchlin chocolate   flavoured with Arabica coffee   saffronized cumquats   pistacchio ice cream	17.-
<b>VERMICELLES</b> cookie base   vanilla mousse   marinated vermicelles   mini meringue   sour cherries   berries   cream	16.-
<b>APPLE CRUMBLE</b> grandmother's original recipe   served lukewarm   vanilla ice cream   cream	15.-
<b>CRÈME BRÛLÉE</b> prepared with pumpkin seeds   Vieille-Prune   marinated wild berries   hazelnut ice cream   sorrel	17.-
<b>BANOFFEE TARTLETS</b> crispy base   banana tartare   Dulce de Leche cream   cinnamon topping   chocolate shavings   cream	16.-

## COLD TEMPTATIONS

---

	small Coupe	large Coupe
<b>NESSELRODE</b> vermicelles   meringue   vanilla ice cream   glazed chestnuts   cream	13.-	18.-
<b>BROWNIES</b> chocolate and vanilla ice cream   hot chocolate sauce   brownies   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>BANANA-SPLIT</b> vanilla ice cream   bananas   hot chocolate sauce   almonds   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 SELECTIONS

vanilla, chocolate, strawberry, espresso, hazelnut, rum, lime or blackcurrant sorbet with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Rum	1 scoop 2 cl	5.- +5.-
---	-----------------	-------------