




**REFINED SUMMER TREATS**

STARTER MAIN COURSE




<b>RASPBERRY-GAZPACHO</b> classically prepared   served cold   poached crayfish   smoked ham   Szechuan pepper	19.-	
<b>WHITE TOMATO-FOAM</b>  refined with basil   green tomato chutney   steamed vegetable Wan-Tan	17.-	
<b>CRAYFISH COCKTAIL</b> freshly caught crayfish   baby lettuce   Thai mango   green asparagus   French dressing	20.-	
<b>PERCH FILET «ESCABECHE»</b> home-pickled   flamed   green Shiso broth   Granny Smith apple & cornichons   salty yoghurt	22.-	
<b>BEEF FILET-TATAKI</b> asian marinated   short roasted   papaya cucumber salad   quinoa   Nam Jim dressing	24.-	
<b>BURRATA DI ANDRIA</b>  colorful tomato salad   basil pesto   light balsamic cream   pine nuts   rocket salad	19.-	
<b>GREEN SALAD OR MIXED SALAD</b>  roasted seeds   crunchy bread croutons	14.-	22.-
<b>SALAD-FRANÇOIS</b> crisp seasonal salads   lukewarm chicken breast strips   fried bacon slices   tomatoes   egg	17.-	25.-

**PLEASE CHOOSE YOUR FAVOURITE DRESSING:**

 racy Tuscany dressing | creamy French herb dressing | recente fig mustard dressing | spicy Nam Jim dressing  
balsamic vinegar and extra virgin olive oil

**MEATLESS DELICACIES**

STARTER MAIN COURSE

<b>RAVIOLI-ROYAL</b>  homemade truffle ravioli   creamy Champagne sauce   rocket salad	20.-	36.-
<b>GNOCCHI-PRIMAVERA</b>  homemade potato gnocchi   on brown sage nut butter   green asparagus   chard   parmesan	16.-	27.-
<b>CAULIFLOWER WINGS</b>  marinated with tandori   deep fried   green sauce Mole   sweet sour cumquats   pistachio		26.-

 vegetarian dish  | vegan dish   
for information on allergens or origin of the individual dishes, please contact our staff

**NOBLE AND TENDER PIECES OF MEAT**

MAIN COURSE

<b>SIRLOIN STEAK</b> (200gr) argentine angus beef   fried   "Café de Paris"-sauce   gratinated   young leaf spinach   French fries	51.-
<b>ZURICH SLICED VEAL</b> pan-fried strips of veal   creamy mushroom sauce   roesti (grated fried potatoes)	39.-
<b>CALF'S LIVER</b> veal liver strips fried in butter   shallots   sage & garden herbs   roesti (grated fried potatoes)	37.-
<b>OXTAIL TRUFFLE-RAGOUT</b> tender braised   port wine sauce   pearl onions   Beluga lentils   sautéed morels   potato truffle espuma	45.-
<b>PORK FILLET MEDALLIONS</b> roasted   parmesan-lavender crust   carbonara sauce   pea puree & butter carrots   small semolina dumpling	38.-

<b>FLAMBÉ PLEASURE</b> (from 2 to 8 persons served in one course) (unfortunately flambéing at the table is not possible for groups of 9 or more).	p. P.60.-*
<b>CHATEAUBRIAND</b>   Cassino Beef   grilled according to your wishes   flaméed at the table homemade miso hollandaise and port wine reduction   seasonal vegetables   truffled macaire potatoes	

**OUT OF THE WATER**

MAIN COURSE

<b>FILETS OF PERCH FROM LAKE ZURICH</b> deep-fried in Champagne batter   tartar sauce   boiled herb potatoes   lemon	42.-
<b>ICELANDIC CHAR</b> confit   flamed   caviar beurre-blanc   sautéed Galia melon   smoked fish brandade   lovage	40.-
<b>COD ROYAL</b> honey marinated filet   short roasted   blond miso sauce   topinambur cream   beech mushrooms   shiso cress	44.-

**DO YOU PREFER A DIFFERENT SIDE DISH?**

 French fries | roesti | boiled potatoes | fried potatoes | croquettes | small semolina dumpling  
mashed potato | tagliatelle | dry rice | potato gnocchi or vegetables

second side dish: + 5.-

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## SWEET DREAMS

<b>WHITE COFFEE MOUSSE</b> (speciality of our house!) white chocolate   flavoured with coffee   saffronized cumquats   pistachio ice cream	16.-
<b>JAPANESE MOCHI</b> matcha dough   sweet bean cream   passion fruit   jellied coconut   red shiso cress	12.-
<b>WILD STRAWBERRY TARTAR</b> sweet marinated   mascarpone foam   sorrel pesto   sour cream ice cream   rye	17.-
<b>LEMON PARFAIT</b> Amalfi lemons   peach cremeaux   elderflower   blonde chocolate   pink pepper	16.-
<b>CHOCOLATE BROWNIE</b> served lukewarm   walnuts   caramel sauce   bourbon vanilla ice cream   whipped cream	17.-

<b>CHEESE PLATE WITH 4 VARIETIES</b> <small>(300gr)</small> Tremola Alta Valle Leventina <small>(semi-hard cheese)</small>   Jersey Blue-Willi Schmid <small>(blue cheese)</small>   Vacherin Fribourgeoise <small>(semi hard cheese)</small> organic mountain cheese <small>(semi-hard cheese)</small>   grapes   nuts   tomato and apricot chutney   honey   fig bread	19.-
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## COUPES IN PERFECTION

SMALL COUPE      LARGE COUPE

<b>BROWNIES</b> chocolate and vanilla ice cream   hot chocolate sauce   brownies   cream	13.-	17.-
<b>AMANDA</b> hazelnut, chocolate-& vanilla ice cream   roasted almonds   cream	12.-	16.-
<b>HAVANNA</b> rum-& espresso ice cream   Havanna rum   banana pieces   cream	13.-	17.-
<b>HOT BERRY</b> vanilla and strawberry ice cream   hot berries   cream	13.-	17.-
<b>DANEMARK</b> vanilla ice cream   hot chocolate sauce   cream	12.-	16.-
<b>ICE CAFÉ</b> espresso ice cream   chilled Arabica coffee   coffee beans   cream	13.-	17.-
<b>COUPE BLACKCURRANT &amp; VIEILLE PRUNE</b> fruity blackcurrant sorbet   shot of delicate Vieille Prune	15.-	19.-
<b>COUPE LIME &amp; VODKA</b> refreshing lime sorbet   shot of Absolut vodka	15.-	19.-

<b>OUR ICE CREAM SELECTION:</b> vanilla, chocolate, strawberry, espresso, hazelnut, Havanna rum, lime or blackcurrant sorbet	1 scoop cream	5.- +2.-
<b>SHOTS:</b> Vieille Prune, Kirsch, Williams, Wodka, Cointreau, Havanna rum	2cl	+5.-