



specialties from **Austria**



AUSTRIAN CREATIONS TO START

BEEF BROTH refined with Sherry braised aitchbone pancake root vegetables chives	17.-
POTATO SOUP according to a traditional Viennese recipe chorizo oil marjoram bacon croutons	15.-
LAMB'S LETTUCE potato dressing crispy bacon croutons	16.-
CHAR TARTAR hand-cut grape oil citrus fruits chive cream radish frisée salad	27.-
POTATO DUMPLING chorizzo filling bell pepper sauce caramelized cabbage sour cream piment d'Espelette	15.-
BEEF-TONGUE & BRIES smoked in house sliced mustard sauce fried bries beluga lentils salad pumpkin seed oil horseradish	20.-

AUSTRIAN DELICACIES

ORIGINAL VIENNESE SCHNITZEL veal nut breaded clarified butter parsley potatoes lemon cranberries	45.-
VIENNESE FRIED CHICKEN boneless marinated in buttermilk deep-fried potato and lamb's lettuce salad radishes	40.-
BRAISED AITCHBONE root vegetables creamy spinach horseradish with apple chive sauce potatoes	44.-
ONION ROAST BEEF with onion & mustard mariande roasted pink Zweigelt sauce bacon beans spaetzli fried onions pickled gherkins	49.-
BEEF CHEEK in Burgundy sauce braised yellow turnips truffled mashed potatoes chervil and lemon cremolata	42.-
WALLER & BLUNZE poached catfish fillet fried black pudding cabbage with paprika chutney with tomatoes and apricots saffron rice	39.-
CHEESE SPAETZLI  homemade Tyrolean spaetzle Austrian cheese fried onions chives	25.-

SOMETHING FOR THE VOCABULARY


Austrian Vocabulary

Frittaten (<i>pancake</i>)	Erdäpfel (potatoes)	Kren (horseradish)	Paradeiser (tomatoes)
Hendl (<i>chicken</i>)	Vogersalat (lamb's lettuce)	Tafelspitz (braised aitchbone)	Schmankerl (delicate)
Rostbraten (<i>roasted entrecôte</i>)	Nockerl (spaetzli)	Waller (catfish)	Blunze (black pudding)

OUR CLASSICS

HOMEMADE CREATIONS TO START

STARTER MAIN COURSE


SALMON TRIO as sashimi, tartare and praline granny smith jelly cabbage and wasabi salad pickled ginger	24.-	
BEEF TARTAR prepared mild, medium or hot spiced capers red onions egg yolk cream	24.-	
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 raspberry dressing wild honey vinaigrette balsamic vinegar & extra virgin olive oil		

REFINED MAIN COURSES

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.-
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CHATEAUBRIAND australian Angus beef flambéed at your table homemade bernaise sauce vegetables dauphine potatoes

BEEF FILLET & BRASATO porcini mushroom crust braised with cranberry barolo jus bacon beans truffled mashed potatoes lemon gremolata	52.-	
ENTRECÔTE « CAFÉ DE PARIS» (200 g) Argentinian Angus beef fried gratinated with "Café de Paris"-sauce pimientos del padron French fries	53.-	
ZURICH SLICED VEAL pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	32.-	42.-
CALF'S LIVER veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	29.-	37.-
FILLETS OF PERCH deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	32.-	42.-
RAVIOLI ROYAL  homemade truffle ravioli creamy Champagne sauce arugula	20.-	36.-
BOLETUS RISOTTO  prepared with white wine pickled artichokes crispy kale pickled physalis	20.-	36.-

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

French fries | roesti | boiled herb potatoes | truffled mashed potatoes | dauphine potatoes
spaetzli | tagliatelle | riz or 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

45.-

TARTAR CLASSIC 36.-
 Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

TARTAR PARIS STYLE 39.-
 Beef | Armagnac | gratinated with Café de Paris butter | french fries

TARTAR TOSCANA 37.-
 Beef | Grappa di Brunello | sun dried tomatoes | peppers | rocket salad | parmesan cheese | croutons


TARTAR DANISH STYLE 37.-
 Beef | shortly sautéed in butter | served on toast | fresh horseradish

TARTAR PÉRIGORD 45.-
 Veal | truffle essence | truffle espuma | black truffle slicer | potato pancakes | cress

TARTAR MEDITERRANE STYLE 38.-
 Veal | prepared with olive oil , picuillo, egg yolk & anchovies | olives | tomatoes-Gelée | apricot chutney

TARTAR TENNESSEE 47.-
 Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

TARTAR NORDICA 37.-
 Smoked salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

TARTAR ROSSO  28.-
 2 types of beetroot | smoked crème fraîche | pine nuts | pea cress | basil sprouts



Sweets from Austria



PURE SEDUCTION

WHITE COFFEE MOUSSE (speciality of our house!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	
VIENNESE APPLE STRUDEL	16.-
homemade served lukewarm apple and raisin filling creamy bourbon vanilla sauce whipped cream	
KAISERSCHMARREN	16.-
classic egg pancake fried in butter flamed with rum plum roaster whipped cream	
CRUMBLE CAKE	15.-
with cinnamon plums grandmother's original recipe served lukewarm vanilla ice cream whipped cream	
PANNA-COTTA	17.-
flavored with chocolate refined with chestnut blood oranges punch marinade whipped cream	

SWISS CHEESE

CHEESE PLATE ^{100g}	19.-
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	

SPIRITS AND BRANDIES

Grappa

Grappa Riesling-Sylvaner (41%)	7.-	Grappa Gwurztraminer (41%)	8.-
Grappa Barolo (41%)	11.-	Grappa di Moscato (41%)	9.-
Vecchia Romagna (40%)	7.-		

Fruit brandy

Zürcher Quitten (41%)	8.-	Lauerzer Kirsch (41%)	8.-
Apfelbrand Gravensteiner (41%)	7.-	Morand Williamine (43%)	8.-
Zürcher Williams (41%)	8.-	Morand Apricotine (41%)	8.-
Alm Mand'l Marillen (36%)	9.-	Löwen Haselnuss-Geist (42%)	10.-

Spirits

Hennessy X.O. (40%)	26.-		
Calvados Morin Père (40%)	8.-	Vieille Prune (41%)	8.-

Rum

Bumbu Rum Co, Barbados (40%)	15.-	Plantation XO 20th, Barbados (40%)	18.-
Don Papa, Philippines (40%)	21.-	Gold of Mauritius (40%)	20.-
Pacto Navio, Cuba (40%)	20.-	The Kraken, USA (40%)	12.-

AFTER DINNER COCKTAILS

ESPRESSO-MARTINI	15.-	AMARETTO-SOUR	15.-
Absolut Vodka Kahlua Espresso		Amaretto Lemon juice Orange juice	
WHITE RUSSIAN	15.-	BLACK RUSSIAN	14.-
Absolut Vodka Kahlua Cream		Absolut Vodka Kahlua	

COLD TEMPTATIONS

kleiner Coupe grosser Coupe

BROWNIES	13.-	18.-
chocolate and vanilla ice cream hot chocolate sauce brownies cream		
HOT-BERRY	13.-	18.-
vanilla and strawberry ice cream hot berries cream		
DANEMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
BANANA-SPLIT	12.-	17.-
vanilla ice cream bananas hot chocolate sauce almonds cream		
ICED CAFÉ	12.-	17.-
espresso ice cream chilled Arabica coffee coffee beans cream		
CASSIS-VIEILLE PRUNE	15.-	20.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
LIMONEN-VODKA	15.-	20.-
refreshing lime sorbet shot of Absolut vodka		

ICE-CREAM SELECTIONS:

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.-

