

Lunch Menu

16. – 20. Dezember 2024

Weekly Hits

Choose between a **red cabbage and pear soup** or a small **cucumber salad** with pomegranate and pumpkin seeds

TRENDY MEAL 27.-

Ravioli | with game filling | on a creamy cranberry and chanterelles sauce | braised quinces | marjoram

RUSTIC SPECIALTY 24.-

Swiss Pasta | cooked al dente | with exclusive veal bolognese | Emmental grated cheese | apple sauce

CHEF'S FAVOURITE 36.-

Beef cheek | braised in the oven | Amarone reduction | king oyster mushrooms | cremolata drops | yellow beetroot | truffled mashed potatoes

PETRI HEIL 29.-

Fish ragout | halibut, salmon & plaice | poached | creamy pernod sauce | braised orange fennel | dry rice

MEATLESS 22.-

Spinach dumplings | home-made | carefully cooked in stock | creamy Alpine cheese sauce | fried buttered breadcrumbs | fried onions

Starters

Starter Main Course

BLACK SALSIFY FOAM

perfumed with turmeric | scallops | orange oil | honey cress | pumpernickel croutons

17.-

SALMON TRIO

as sashimi, tartare and praline | Granny Smith jelly | cabbage & wasabisalad | pickled ginger

24.-

BEEF TARTAR

prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

24.-

35.-

GOAT CHEESE NOUGAT

refined with pistachios | two kinds of cranberries | thyme-sponge | frisée

20.-

GREEN SALAD OR MIXED SALAD

roasted seeds | crunchy bread croutons

14.-

23.-

CHOOSE A HOMEMADE DRESSING FOR YOUR SALAD:

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

Homemade classics

½ Portion Main Course

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)

34.-

42.-

PORK FILET MÉDAILLONS

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

42.-

FILLETS OF PERCH

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

34.-

44.-

BOLETUS RISOTTO

prepared with white wine | pickled artichokes | crispy kale | pickled physalis

18.-

30.-

SALAD «FRANÇOIS»

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

27.-

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	35.-
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 port wine fig wild herb salad walnut pesto	
TARTAR GRISON	39.-
Venison pickled tartare potato pancakes parsnip espuma sweet pumpkin seeds cress	
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	

SWISS CHEESE

CHEESE PLATE ^{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.-
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PURE SEDUCTION

WHITE COFFEE MOUSSE (speciality of our house!) Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	17.-
CRUMBLE CAKE with cinnamon plum grandmother's original recipe served lukewarm vanilla ice cream cream	15.-
CRÈME-BRÛLÉE prepared with pumpkin seeds Vieille-Prune marinated wild berries hazelnut ice cream sorrel	17.-
VERMICELLES Keksboden Vanillemousse marinieretes Vermicelles Mini-Meringues Sauerkirschen Schlagrahm	16.-
BANOFFEE TARTLETS crispy base banana tartare Dulce de Leche cream cinnamon topping chocolate shavings cream	16.-

COLD TEMPTATIONS

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

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.-