






TAKE-AWAY MENU



WEEKLY HITS 15TH TO 19TH OF SEPTEMBER 2025 (ONLY LUNCH TIME, 11.30 TO 14.00)

RUSTIC SPECIALTY	18.-
Minced meat Swiss pasta with exclusive, homemade veal Bolognese sauce Gruyère cheese apple compote	
CHEF'S FAVOURITE	27.-
Game ragout duo of venison & deer meat quickly fried mushroom cream sauce Brussels sprouts spaetzli	
PETRI HEIL	22.-
Salmon trout fillet poached in fish stock saffron foam roasted beetroot vegetables parsley mashed potatoes	
MEATLESS 	17.-
Pumpkin agnolotti cooked in herb stock tossed in butter with light Prosecco sauce braised port wine pear fresh goat cheese	

HOUSE CLASSICS (MO TO FR+SU 11.30 TO 21.30, SA 17.00 TO 22.00)

TARTAR CLASSIC	26.-
Beef prepared mild, medium or hot spiced capers red onions egg yolk cream	
TARTAR TOSCANA	28.-
Beef Grappa di Brunello sun dried tomatoes peppers rocket salad parmesan cheese croutons	
ZURICH SLICED VEAL	32.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
CALF'S LIVER	28.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	
FILLETS OF PERCH	32.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
SALAD «FRANÇOIS»	20.-
colorful seasonal salad warm chicken breast slices fried bacon tomatoes egg	
RAVIOLI ROYAL 	27.-
homemade truffle ravioli creamy Champagne sauce arugula	
PORCINI MUSHROOM RISOTTO 	24.-
creamy aquarello risotto sautéed porcini mushrooms port wine shallots braised pear chervil	

PICK-UP AT THE RECEPTION

TAKE AWAY NUMBER 044 360 56 56