

Salad	starter	main course
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<b>Fresh market leaf salad</b> V vegetables   croutons   roasted seeds   Prosecco house dressing	13.00	20.00
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<b>Lamb's lettuce</b> egg   bacon   croutons   Prosecco house dressing	15.00	
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**Or choose a homemade dressing with your salad:**  
Prosecco house dressing, herb dressing or balsamico dressing

Soup	starter
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<b>Leek cream soup</b> curry crumble   sour cream	14.00
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Small & exquisite delicacies	starter	main course
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<b>Beef steak tatar "Ö"</b> Minced and prepared à la minute   brioche toast or matchstick potatoes	26.00	37.00
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<b>Escargots 6 pieces / 12 pieces</b> Burgundy snails in the caquelon pot   homemade garlic-parsley butter	19.00	29.00
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<b>Sea bass Ceviche</b> pickled mustard   black sesame   bread chip	19.00	33.00
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Homemade Pasta & Vegetarian dishes	starter	main course
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<b>Ravioli al Brasato "Ö"</b> filled with red wine beef brasato   brown butter	21.00	29.00
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<b>Tagliatelle al Parmigiano</b> V Parmesan cream sauce   fresh spinach   pine nuts	21.00	26.00
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<b>Porcini mushroom risotto</b> V Acquerello rice   porcini mushrooms   black truffle   chestnut pesto	22.00	32.00
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<b>Fish &amp; Mussels</b>	<b>starter</b>	<b>main course</b>
<b>Sautéed salmon fillet</b> beurre blanc sauce   beetroot   Venere rice		37.00
<b>Moules marinières</b> mussels in white wine court-bouillon   shallots   parsley matchstick potatoes	19.00	38.00
<b>Moules provençale</b> mussels in white wine court-bouillon   shallots   garlic   rosemary cherry tomatoes   matchstick potatoes	19.00	38.00

<b>Classic dishes</b>	<b>main course</b>
<b>Beef Entrecôte "Café de Paris"</b> pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter   matchstick potatoes	53.00
<b>Sliced veal Zurich style</b> creamy champignon sauce   crispy rösti potatoes	42.00
<b>Sliced veal liver</b> sautéed in butter   onions   sage   crispy rösti potatoes	37.00
<b>Veal Cordon-Bleu</b> filled with Sternenberger-cheese   farmer's ham matchstick potatoes   carrots with chives	47.00
<b>Beef Bourguignon</b> homemade quark spaetzli   bacon   pearl onions	36.00
<b><u>Would you like to have a different side dish?</u></b> Crispy rösti, matchstick potatoes, Venere rice, risotto, homemade quark spaetzli or vegetables Second amendment + CHF 5.00	

## Desserts

<b>Dessert of the day</b>	5.50
Our team will gladly present the small delicacies	
<b>Tarte Tatin</b>	15.00
caramelized upside-down warm apple tart   vanilla ice cream   whipped cream	
<b>Baked apple rings</b>	15.00
cinnamon sugar   vanilla sauce   whipped cream	

## Homemade ice cream & sorbet

<b>Ice cream</b>	<b>Sorbets</b>	4.90 / scoop
vanilla	lemon-lime	
chocolate	blood orange	
sour cream	passion fruit	
whipped cream		1.50
dash of Vodka, Limoncello or Grand Marnier		3.00

## Cheese

60g

100g

<b>Zurich Cheese Selection</b>	12.00	18.00
Assorted Zurich Cheese Selection		
Grappa grape jelly   caramelized hazelnuts   shallots confit		
homemade fruit bread		

## Sweet wine

1dl

3.7dl

<b>Château Doisy-Védrines, 2020</b>	20.50	62.00
producer: Château Doisy-Védrines, Sauternes-France		
grape: Sémillon, Muscadelle		

## Spirits

Vol.%

2 cl

### Grappa

Grappa la Musa, Amarone, Berta	40	11.00
Grappa Elisi, Berta	43	11.00
Grappa di Barolo, Marolo	50	12.00

### Swiss Premium Distillates from URS HECHT

#### Swiss Distiller of the Year

Vieille pear in Barrique	40	14.00
Vieille plums in Barrique	40	14.00
Vieille apricot in Barrique	40	16.00

## Liqueur

Vol.%

4 cl

Limoncello	25	8.00
Amaretto Disaronno	28	9.00
Baileys Original Irish Cream Likör	17	8.50
Grand Marnier Cordon Rouge Liqueur	40	12.00

**You can find more spirits and cocktails in our bar menu.**