



REFINED TREATS STARTER




BOLETUS MUSHROOM CREAM 	18.-
perfumed with Cognac wild herbs vegetable strips wild mushroom sacchotti	
HOKKAIDO PUMPKIN CREAM 	16.-
refined with cilantro sweet and sour pumpkin chutney vegetables dim sum	
IRISH SALMON	22.-
home marinated indian spices crunchy beetroot slaw spiced mandarins curry coconut	
GOAT CHEESE NOUGAT 	18.-
refined with pistacchio and almonds cranberry frisee salad lemon truffle dressing	
BREWER'S GRAIN PORK BELLY	20.-
stewed for 12 hours calamaretti sauce vierge paella rice cream carrot passion fruit	

FRESH FROM THE GARDEN STARTER MAIN COURSE

BURRATA DI ANDRIA 	19.-	
buffalo mozzarella marinated carrots port wine figs hazelnut pesto dill		
LAMB'S LETTUCE	16.-	
minced egg crispy bacon crunchy herb croutons pumpkin seed dressing		
GREEN SALAD OR MIXED SALAD 	14.-	22.-
roasted seeds crunchy bread croutons		
SALAD FRANÇOIS		26.-
crunchy seasonal salads lukewarm chicken breast strips fried bacon slices tomatoes egg		

PLEASE CHOOSE YOUR FAVOURITE DRESSING:
 tuscan dressing | creamy herb dressing | pumpkin seed dressing | lemon truffle dressing
 balsamic vinegar and extra virgin olive oil

MEATLESS DELICACIES STARTER MAIN COURSE

RAVIOLI-ROYAL 	20.-	36.-
homemade truffle ravioli creamy Champagne sauce rocket salad		
GRISONS CAPUNS 	17.-	27.-
served classic fruity saffron sauce braised orange and chicoree shiitake-mushrooms pine seeds		
CAULIFLOWER WINGS 		27.-
marinated with Cajun deep fried lentil ragout green sauce Mole cumquats pistachio		

NOBLE AND TENDER PIECES OF MEAT MAIN COURSE

SIRLOIN STEAK <small>(200 gr)</small>	51.-
argentinian Angus beef fried "Café de Paris"-sauce gratinated young leaf spinach French fries	
BEEF FILLET	56.-
argentinian Angus beef grilled breadcrumb crust boletus duckliver sauce brussel sprouts malt carrots	
LAMB RACK & LAMB SCRAG	44.-
pink fried oriental jus cauliflower date & lemon cream sweet potato hummus	
BARBARIE DUCK	40.-
pink fried breast & duck gyoza hoisin jus black salsify quince shiitake mushrooms chestnut puree	
ZURICH SLICED VEAL	39.-
pan-fried strips of veal creamy mushroom sauce roesti (grated fried potatoes)	
OSSO BUCCO <small>(250 gr)</small>	42.-
tender veal knuckle braised in white wine chimichurri sauce vegetable strips homemade tagliatelle	
CALF'S LIVER	37.-
veal liver strips fried in butter shallots sage & garden herbs roesti (grated fried potatoes)	

OUT OF THE WATER MAIN COURSE

FILETS OF PERCH FROM LAKE ZURICH	42.-
deep-fried in Champagne batter tartar sauce boiled herb potatoes lemon	
RED FISH FILET	38.-
fried on the skin italian lardo barigoule sauce artichoke grilled zucchini potatoes	
PIKE PERCH	40.-
fried fillet calamaretti soljanka broth young leaf spinach Borettana onions blood sausage & celery cream	

DO YOU PREFER A DIFFERENT SIDE DISH?
 french fries | roesti | boiled potatoes | croquettes | mashed potatoes
 homemade tagliatelle | dry rice or seasonal vegetables
second side dish: + 5.-

RECOMMENDATIONS FROM OUR PATISSIER

WHITE COFFEE MOUSSE (speciality of our house!) white chocolate flavoured with coffee saffronized cumquats pistachio ice cream	16.-
MONT-BLANC vanilla mousse tartlet crispy base vermicelles elder berries truffle chocolate ice cream	18.-
SIDNEY PAVLOVA sweet pumpkin compote gianduja nougat cream meringue P.X. balsamic blueberries	15.-
ICE CREAM-SOUFFLÉ GRAND MARNIER praline crispy base spiced mandarins white chocolate espresso ice cream fleur de sel	17.-
CHOCOLATE CAKE served lukewarm preserved plums caramel sauce lavender ice cream cream	16.-

CHEESE PLATE WITH 4 VARIETIES (100 gr) Tremola Alta Valle Leventina (semi-hard cheese) Jersey Blue-Willi Schmid (blue cheese) Vacherin Fribourgois (semi hard cheese) organic mountain cheese (semi-hard cheese) grapes nuts plum and apricot chutney honey fig bread	19.-
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COUPES IN PERFECTION

SMALL COUPE LARGE COUPE

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

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