



STARTERS

Carpaccio

of local beef with parmesan and caper apples

13,80

Tartare of pickled salmon

with avocado and soya mayonnaise

12,00

Lamb's lettuce

in cowberry dressing with fried Vacherin Mont D'or

9,20

Oxtail three different styles

Crispy praliné | soup in a mocca cup |

jellied oxtail with shalot vinegar

14,50

Fried tiger prawns

with spicy salad of artichokes and roasted baguette

14,00

Cream of parsley root soup

with fried cheek of beef

7,50

Festivity soup

Consommé of beef with marrow dumplings,
sliced pancakes, vegetables and royale

7,00



Roasted breast of quail

with mashed chervil roots and balsamic jus

9,00

Fillet of turbot

à la Stroganoff

13,00

VEGETARIAN

Leaf salad

served with caramellized goat cheese and fig

15,50

South Tyrolian bread dumpling

with creamy mushrooms and leaf salad

16,00

Spring roll

stuffed with vegetables, pine nuts, olives
and dried tomatoes, served on leaf spinach

16,00

FISCH & MEHR

Fillet of Skrei

roasted on it's skin with red wine sauce,
served with onion purée and leaf salad

24,50

Pike-perch two different styles

roasted and as stuffed noodle
with creamy leek

23,50



MEAT & MORE

Braised cheek of beef

with red wine sauce,
caramellized cabbage and thyme gnocchi 19,00

Stripes of calves' kidneys

„Zurich Style“,
with fettuccine and leaf salad 18,50

Breaded escalope of pork

with french fries and salad 15,50
small dish 11,20

Lusty gulash of venison

in cowberry-juniper sauce,
served with red cabbage and potato dumpling 20,50
small dish 16,10

Medaillons of pork

with creamy mushrooms,
noodles and salad 20,50
small dish 16,60



Belly of young pork

crispy roasted with chorizo,
onion purée and french beans

16,50

Medium rare roasted duck breast

with balsamic jus, served with mashed chervil roots
and a small choice of winter vegetables

24,50

Steak Diane

Sirloin steak of the argentinean roast beef
with swabian noodle, roasted potatoes and salad

25,50

small dish 20,10

Medium rare roasted saddle of venison

with cassis sauce, served with creamy black salsify,
cabbage sprouts and hazel nut noodles

28,50

For two from the trolley table

Gently roasted „Tri Tip Steak“
with red wine sauce and rosemary–garlic–butter,
served with vegetables and Dauphine potatoes

54,00



SNACKS

Tartare of saddle of beef

with egg yolk, onions, capers and gherkin,
served with butter and country bread

16,50

Young pickled herring home-style

with apples, onions and creamy gherkins,
served with country bread

13,50

Choice of raw milk cheese

fig mustard | grapes | choice of bread

15,50



DESSERT

Ice dumpling

fried in a coat of almond and biscuit
served on stewed exotic fruits

7,80

Vanilla Crème brûlée

with raspberry sorbet

8,20

Valrhona Mousse au Chocolat

with muscovado ice cream and citrus fruits

9,50

Groats of berries

with sour cream ice

5,50

Small choice of cheese

with fig mustard

10,50

SPECIAL DESSERT RECOMMENDATION

Osborn's Port – 10 years 5 cl 6,00

2005er Château de Rayne-Vigneau
Appellation 1er Crû Sauternes Contrôlée 0, 75 l 75,00

All rates in Euro, incl. service and VAT
For a list of allergens please ask your waiter / waitress