



Starters

*Perigord truffle panna cotta served on slices of
Jerusalemartichoke and garnished with leaf salad*

CHF 18.00

*Quickly fried kingfish served on a shiitake tartare with a
chilli mayonnaise, bean sprouts and a sesame cracker*

CHF 21.00

*Lukewarm slices of boiled Fidelio beef served with an
apple and horseradish purée, beetroot and shoestring
potatoes*

CHF 23.00

*Cream of white cabbage soup with whisky foam and a
slice of Irish organic salmon*

CHF 17.50

soup without organic salmon

CHF 14.00

Main Courses

Swiss chard and goat's cheese strudel served on fried Chinese mushrooms with carrot and thyme butter

CHF 29.00

Patrizia Fontana's chicorino trevisano ravioli served with walnuts and blood orange slices with a red wine and blood orange foam

starter CHF 25.00

main CHF 38.00

Fried fillet of sea bass served with seafood and fennel on a dried tomato coulis, accompanied by mashed potatoes cooked in olive oil

CHF 46.00

Fidelio loin of pork and braised cheeks served on a celery purée and Perigord truffle risotto

CHF 48.00

Cordon bleu of Puschlau organic veal served on winter spinach and tagliolini

150gr CHF 39.00

280gr CHF 54.00

Desserts

Apple punch parfait served on a Boskoop apple ragout and cinnamon sabayon

C#7 15.00

Passion fruit crème brûlée served on a salad of pineapple and kiwis, accompanied by a passion fruit and kiwi sauce

C#7 16.00

Austrian style pancakes served on a dried apricot compote, pistachio cracknel and apricot sorbet

C#7 17.00

Maracaibo chocolate torte

Portion C#7 15.00

Half portion C#7 9.00

Sorbets and ice creams - See separate menu

Selection of raw milk cheeses served with fruit breads

Portion C#7 23.00

Dessert portion C#7 14.00

We are also happy to serve you a dessert from our four-course menu – please ask your waitress

Our Menu in January

Fillet of Arctic char served on a lukewarm salad of leek, blue potatoes, Vaud sausage and a Chasselas sabayon

(starter CHF 23.00)

Cream of parsley root soup with a deep fried Fidelio ox-tail

(starter CHF 17.50)

Rack of Irish lamb on a rosemary jus, braised lentils and potato foam

(CHF 49.00)

Waffle mille-feuilles and maury-mousse served on a quince and raspberry compote with a vanilla sauce

(CHF 15.00)

and/or

Selection of raw milk cheeses served with fruit bread

4-course menu CHF 95.00

5-course menu (incl. cheese and dessert) + CHF 10.00

Dear Guests, please note that the various courses on our menu may also be ordered separately (prices in brackets)