



Starters

Celery and truffle mousse served with a porcini mushroom tartare, winter salads and butter croutons

(CHF 18.50)

Fillet of Scottish salmon poached in tarragon oil, served on a cabbage salad with a quince and mustard purée

(CHF 23.00)

Patties of local served on pumpkin and cardamom chutney with lamb's lettuce and roasted pumpkin seeds

(CHF 22.00)

Cream of cauliflower soup with a white Burgundy foam served on a scallop fried in Aargau woolly pig organic bacon

(CHF 18.00)

(without scallop and bacon)

(CHF 14.00)

Main Courses

Tomme Vaudoise cheese baked in filo pastry, served on white wine pears, braised chicory and walnut pesto
(CHF 35.00)

Patrizia Fontana's spinach ravioli served with pine nuts and sage on a beetroot and butter sauce
(Starter CHF 25.00)
(Main CHF 38.00)

Fillet of Arctic cod baked in a horseradish crust served with winter cabbage Didi style, spicy apples and chive-flavoured mountain potatoes
(CHF 45.00)

Fillet of Irish Angus beef served on a grape and mustard jus, salsify and carrots and mountain potatoes au gratin
160 g (CHF 56.00)
250 g (CHF 78.00)

Cordon Bleu of Zurich organic veal served on steamed parsnips and taglierini
150 g (CHF 39.00)
280 g (CHF 58.00)

Desserts

Gingerbread parfait served on a ragout of boskop apples and a honey and cinnamon sauce

(CHF 16.00)

Chestnut mousse served on a prune compote and butter crumble cake

(CHF 16.00)

Semi-liquid Grenada chocolate cake served on a mango salad with a Tasmanian pepper and vanilla sauce and Tonkabean ice cream

(CHF 17.00)

Maracaibo chocolate cake *Portion* *(CHF 15.00)*

Small portion *(CHF 9.50)*

Sorbets and ice-creams please see separate menu

Selection of raw milk cheeses served with fruit bread

Portion *(CHF 25.00)*

Dessert serving *(CHF 15.00)*

We will also be happy to serve you the dessert from our four-course menu. Just ask our service team.

Our Menu in November

Fried fillet of John Dory served on a carrot and cardamom chutney with a lemon grass mousse and lamb's lettuce
(Starter CHF 26.00)

Breast of pheasant (F/GB) poached in walnut oil, served on a celery and horn of plenty mushroom ragout and a syrah sabayon
(Starter CHF 25.00)

Saddle of Austrian wild boar served on a black beer sauce, braised red cabbage and dried apple and bread dumplings
(CHF 48.00)

Maury panna cotta served on a sour cherry compote with a cinnamon sauce
(CHF 16.00)

and/or

Selection
of raw milk cheeses served with fruit bread
4-course menu (CHF 98.00)
5-course menu (cheese and dessert) + (CHF 10.00)

Dear guests, you can also order the different courses as individual portions (prices in brackets)