



Starters

Terrine of white beans and shallot confit served on a red wine and olive oil emulsion with lamb's lettuce and Meaux mustard sauce (CHF 18.00)

Slice of poached Icelandic brook trout served on a beetroot and horseradish cream cheese timbale, bean sprouts and a cheddar cracker (CHF 23.00)

Breast of pigeon (F) served on salsify tartar, a coulis of dried figs and nut oil mayonnaise (CHF 26.00)

Cream of sauerkraut soup with a caraway seed foam served with a blood sausage crispy roll (CHF 17.50)

(without scallop and bacon) (CHF 14.50)



Main Courses

Braised chicory in a brioche crust served on fried porcini mushrooms and truffle risotto (CHF 35.00)

Patrizia Fontana's celery ravioli served with button mushrooms on a parsley foam and a red wine and butter sauce
(Starter CHF 25.00)
(Main CHF 38.00)

Fried fillet of halibut served with small tender squid on a Jerusalem artichoke stew with a cream of saffron sauce and venere rice (CHF 44.00)

Rack of Irish grazing lamb served on a cassoulet of Beluga lentils with root vegetables on a whisky and rosemary jus and blue St. Gallen mashed potatoes
(CHF 48.00)

Cordon Bleu of Zurich organic veal served on herbed carrots and potato au gratin
150 g (CHF 39.00)
280 g (CHF 58.00)



Desserts

*Lukewarm poppy seed cake served on a plum compote,
crème Gruyere and a cinnamon sauce*

(CHF 16.00)

*Mascarpone mousse served on a tarocco orange salad,
chocolate crumble and an orange and vanilla sauce*

(CHF 16.50)

*Apple pancake served on apple juice cream and Calvados
cracknel parfait*

(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 January

Fried Canadian scallops and tartar served on tarragon tabbouleh with bouillabaisse mayonnaise and a salad of herbs (Starter CHF 24.00)

Diced Fidelio pork belly served on strips of kohlrabi with a Périgord truffle foam (Starter CHF 26.00)

Braised cheek and quickly fried slice of Zurich organic calf's liver, served on a celery purée with sage gnocchi and pine kernels (CHF 46.00)

Tarte tatin of William's pears served on a centenario chocolate sorbet and pear sauce (CHF 17.00)

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)