

Starters

*Baked goat's cheese with an aubergine, tomato and
crouton salad garnished with rocket and pine nuts*
(CHF 18.50)

*Fried fillet of sea bass with a squid and potato salad with
olives and fennel and a peperoni coulis*
(CHF 26.00)

*Tartare of Fidelio beef served with a summer salad, brioche
toast and chive butter*
(CHF 25.00)
Main course (CHF 39.00)

*Chilled carrot and orange soup with a fried lobster tail and
avocado*
(CHF 25.00)
Without Lobster (CHF14.00)

Main Courses

*Chick pea rolls with a vegetable curry, cellophane noodles
and a coriander pesto with a ginger foam*

(CHF 36.00)

*Patrizia Fontana's courgette ravioli with San Marzano
tomatoes and a pecorino sauce*

(Starter CHF 26.00)

(Main CHF 39.00)

*Fried fillet of pike-perch with ratatouille and quinoa on a
bed of marinated shoots with a saffron and sour cream
sauce*

(CHF 46.00)

*Fillet of Irish Angus beef with a Merlot jus, grilled
summer vegetables and rosemary potatoes*

160 grams (CHF 58.00)

250 grams (CHF 79.00)

*Wienerschnitzel of organic Zurich veal with a
Mediterranean potato salad*

120 g (CHF 39.00)

180 g (CHF 54.00)

Desserts

Crème Catalan with Tahiti vanilla and a compote of white peaches with a peach sorbet (CHF 16.50)

Mascarpone lemon cream coupe with mixed berries (CHF 17.00)

Apricot streusel cake with a parfait of organic white poppy seed (CHF 16.50)

Maracaibo chocolate tart *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 August

Scallops fried in the lard of an organic Mangalitsa pig from the Allgau with a cauliflower mousse, sprout salad and saffron mayonnaise (Starter CHF 25.00)

Fillet of Alaskan wild salmon on a bed of marinated cucumber strips with a sour cream glacé with dill, mustard and honey (Starter CHF 27.00)

Steak of Zurich organic veal fried with porcini mushrooms on a bed of spinach leaves, with a Madagascan pepper jus and summer truffle risotto (CHF 58.00)

Jolly melon mousse with chocolate crumbles on a melon salad with a melon mint 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 (price in brackets)