

Starters

Winter truffle panna cotta on a tartar of porcini mushrooms with a lamb's lettuce salad and a walnut dressing (CHF 19.00)

Fillet of spined loach on an open raviolo with Bouchot mussels and Jerusalem artichokes with a mussel foam (CHF 26.00)

Crispy belly of Aargau Fidelio pork with a piquant papaya chutney and plantain crisps, wasabi sour cream and a salad of shoots (CHF 25.00)

Cream of sweet potato soup with lemon grass and strips of warm Irish organic salmon (CHF 23.00)
Without Salmon (CHF 14.00)

Main Courses

Celery and apple strudel with cheddar cheese on a bed of braised chicory with a red wine cream sauce

(CHF 36.00)

Patrizia Fontana's pumpkin ravioli with oranges and rocket with a cider sauce

(Starter CHF 26.00)

(Main CHF 39.00)

Fillet of cod (MSC) with squid, capers and taggiasca olives lightly fried on a bed of chard with a tomato butter sauce and red Piemontese rice

(CHF 47.00)

Fillet of Irish Angus beef with a green pepper jus, marrow bone gratin, creamed Savoy cabbage and a purée of blue mountain potatoes

160 g (CHF 58.00)

280 g (CHF 79.00)

Cordon bleu of organic Zurich veal with kohlrabi and wholegrain pizokel pasta

150 g (CHF 39.00)

280 g (CHF 58.00)

Desserts

*Lebkuchen mousse with a black elderberry compote and
lebkuchen crumble*

(CHF 16.00)

*Damson quark gratin with a parfait of cherry
Willisauerringli and a damson vanilla sauce*

(CHF 16.50)

*Chocolate lava cake on a ragout of Williams pears and a
pear sorbet*

(CHF 17.00)

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 December

Filet of Icelandic speckled trout marinated on a cucumber salad, with a saffron panna cotta and tarragon mayonnaise

(Starter CHF 24.00)

Bresse quail breast with a parsnip and quince ragout, quail essence and a poached quail's egg

(Starter CHF 26.00)

Fillet and braised breast of Zurich organic veal with mushrooms and pearl onions on a celery purée with a grape and mustard jus and a red wine risotto

(CHF 56.00)

Tiramisu of Cornel cherries with orange strips and a glühwein sauce

(16.50)

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)