

Starters

*Terrine of ricotta and dried tomatoes with winter salad
with herb vinaigrette and toasted pine nut brioche*
(CHF 19.00)

*Slices of marinated Irish organic salmon with grapefruit
segments and pea shoots, on a bed of hummus and with a
saffron mayonnaise*
(CHF 24.00)

*Slice of Fidelio calves liver fried with sage and nuts on
a confit of shallots with a quince coulis and lamb's lettuce
salad*
(CHF 26.00)

*Cream of Jerusalem artichoke soup with a piquant spring
roll of Aargau wild boar and a coriander sour cream dip*
(CHF 23.00)
Without spring roll (CHF 15.00)

Main Courses

*Braised radicchio trevisano with porcini mushrooms on a
Chianti risotto*

(CHF 36.00)

*Patrizia Fontana's parmesan ravioli with cima di rapa on
a tomato coulis*

(Starter CHF 26.00)

(Main CHF 39.00)

*Fried fillet of zander with mushrooms and braised chicory,
garnished with a thyme butter sauce and beetroot potatoes*

(CHF 48.00)

*Fillet of Irish Angus beef with a Merlot and black salsify
ragout, rosemary jus and a gratin of organic mountain
potatoes*

160 grams (CHF 58.00)

250 grams (CHF 79.00)

*Cordon bleu of organic Zurich veal with chard and
tagliolini*

150 g (CHF 39.00)

280 g (CHF 58.00)

Desserts

Sea buckthorn mousse with an almond streusel, blackberry compote and a rosehip coulis (CHF 16.00)

Parfait of white chocolate and brownies with blood orange segments with a white chocolate and blood orange sauce (CHF 16.50)

Boskoop apple strudel with a sour cream ice-cream and a sweet cider and organic poppy seed sauce (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 January

Fried fillets of Bavarian venison with dried figs, shallots and green pepper with an apple and radicchio salad and a Merlot and olive oil emulsion (Starter CHF 28.00)

Fried fillet of seabass with squid and Taggiasca olives with sepia gnocchi in a lobster cream sauce.
(Starter CHF 26.00)

Rack of Scottish lamb and lamb meatballs in a cardamom and red wine jus, with a cabbage goulash and white bean purée
(CHF 49.00)

Pear cream in a sweet pastry tartlet with spiced pears, chocolate flakes and chocolate sauce (CHF 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)