

Starters

Carrot and ginger mousse with a cucumber salsa and red pepper, a salad of fresh young shoots and chickpea bread

(CHF 19.00)

Grilled lobster tail with a parsley tabbouleh with parsley root purée, lobster mayonnaise and a saffron sour cream sauce

(CHF 27.00)

Carne cruda of Rhaetian Grauvieh beef from Lavin with black truffles and focaccia and young leaf salad with a walnut vinaigrette

(CHF 26.00)

Cream of kohlrabi soup with apple chutney and scallops fried with Mangalitsa pork bacon

(CHF 22.00)

without scallop and bacon

(CHF 15.00)

Main Courses

Quinoa parcels with sweet and sour pak choy and shitake mushrooms, mung bean sprouts and a peanut and chilli sauce

(CHF 36.00)

Patrizia Fontana's ravioli filled with Lucerne mountain cheese with torn radicchio leaves and a fenugreek sauce

(Starter CHF 26.00)

(Main CHF 39.00)

Fried fillet of cod (MSC) with squid, pistachio nuts and sundried tomatoes on a bed of root spinach with a red wine and butter sauce and a borlotti bean purée

(CHF 46.00)

Cutlets of Irish meadow lamb with Merguez sausage in a grape and mustard sauce with chard and a rosemary risotto

(CHF 49.00)

Cordon bleu of organic Zurich veal with chard and tagliolini

150 g (CHF 39.00)

280 g (CHF 58.00)

Desserts

*Lychee mousse with a pineapple, cardamom and mint salad
with a tonka bean and rum sauce*

(CHF 16.00)

*Crema Catalana with a rose hip fruit preserve and
Piedmont hazelnut ice-cream with a pear compote*

(CHF 16.50)

*Trio of Tarocco blood oranges: blood orange and quark
gratin, blood orange cream with a chocolate biscuit and
blood orange 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 March

Fillet of poached Irish organic salmon with a warm sauerkraut quiche and an apple and horseradish coulis, a lamb's lettuce salad and a Meaux mustard sauce (Starter CHF 24.00)

Fried langoustine tail with triangoli and pulled Fidelio pork, fried Chinese cabbage and a coconut miso sauce
(Starter CHF 27.00)

Stewed haunch of Zurich organic veal in a Merlot sauce with braised leeks and mushrooms and local-style polenta
(CHF 49.00)

Warm Linzer tartlet filled with raspberries with a raspberry sour cream sauce and a sour cream glaze
(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)