

# *Starters*

*Terrine of morel mushrooms with a wild asparagus,  
watercress and radish salad in a Meaux mustard sauce*  
(CHF 21.00)

*Fried fillet of zander with Taggiasca olives and Sardinian  
tomatoes with Salsola soda and a sorrel vinaigrette*  
(CHF 23.00)

*Air-dried ham made from Swiss-reared organic Mangalitsa  
pork with a pea tartar, pea mousse and spring salad*  
(CHF 25.00)

*Cream of leek soup with white port wine and Barbary  
duck (F) meatball with wine mustard and chives*  
(CHF 21.00)  
*Without meatball and chives* (CHF 15.00)

# *Main Courses*

*Brioche and ricotta dumplings with pine nuts, spring onions and young spinach in a parmesan foam*  
(CHF 36.00)

*Patrizia Fontana's fresh goat's cheese ravioli with sundried tomatoes and rocket in a Chardonnay and olive oil emulsion*  
(Starter CHF 26.00)  
(Main CHF 39.00)

*Fried fillet of red snapper (FOS) with pak-choi, squid, cashew nuts and a borlotti bean purée in a lemon grass sauce*  
(CHF 45.00)

*Cutlet of Aargau Fidelio pork with crackling (350 grams) with a Merlot jus, Baden asparagus and a parmesan risotto*  
(CHF 52.00)

*Cordon bleu of organic Zurich veal with mange-tout, young carrots and new potatoes*  
150 g (CHF 39.00)  
280 g (CHF 58.00)



# *Our Menu in April*

*Carne cruda of organic Zurich veal in a Tasmanian peppercorn cream sauce, with an artichoke frittata and dandelion salad in an olive and caper vinaigrette* (Starter CHF 26.00)

*Fried Eden shrimps with calamaretti and green papaya in a Kaffir lime leaf and shrimp sauce* (Starter CHF 26.00)

*Fillet and small ragout of Aargau highland beef with young spring vegetables and tagliolini with morels* (CHF 56.00)

*Mousse of Centenario Crudo chocolate with a mango salad dressed with red pepper* (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)*