

Starters

Mousse of Bisisthal organic goat cheese on top of fig peperonata and green salads

(CHF 19.50)

Slices of Scottish smoked salmon in avocado-tomato éclair with lobster ice-cream and garden cress

(CHF 24.00)

Beef tatar from Argovian Fidelio cattle on iceberg lettuce with herbs dressing, brioche bread and butter

Starter (CHF 25.00)

Main dish (CHF 39.00)

Cold artichoke-white wine soup with crispy rolls stuffed with suckling pig from Bernese Highlands

(CHF 21.00)

without crispy rolls (CHF 15.00)

Main Courses

*Eggplant rollups with ricotta on pesto taglierini and
parmesan sauce*
(CHF 36.00)

*Patrizia Fontana's pea ravioli with baby spinach and cold
tomato salsa*
(Starter CHF 26.00)
(Main CHF 39.00)

*Sea bass^(MAL) filet fried with octopus^(E), olives, and
zucchini, served with sweet potato ragout and bell pepper
coulis*
(CHF 46.00)

*Irish Angus Filet with Maggia pepper gravy, sugar pea
with chanterelles and Merlot risotto*
160g (CHF 58.00)
250g (CHF 79.00)

*Furti's Wiener schnitzel of organic veal from Zurich with
potato and cucumber salad*
120 g (CHF 39.00)
180 g (CHF 54.00)

Desserts

Verjuice mousse with Thurgau strawberry and honeydew melon salad and lavender foam

(CHF 16.50)

Mango-Yogurt terrine with slices of mango and kiwi and passion fruit-yogurt dressing

(CHF 16.50)

Waldviertler's organic poppy seed crumble with cherry compote and cherry 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 June

Fried lobster tail on top of glass noodles, wakame seaweed salad with teriyaki sauce and wasabi sour cream

(Starter CHF 27.00)

Pan-fried sweetbreads of organic veal from Zurich served with two kinds of foam - celery and nuts

(Starter CHF 26.00)

Bavarian Roebuck back and burger on shallot wild sauce with dark chocolate, green asparagus and potato dumpling

(CHF 54.00)

Lemon tartlets on a mix of fresh berries and mixed berry 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 guest, each course can also be ordered as a single dish.
(price in parentheses)*