

Starters

Burrata over eggplant ragout and amaranth on salsa verde and leaf salad

(CHF 19.50)

Spanish octopus (MSC) terrine over sweet potato and bell pepper salad, marinated samphire greens and saffron sour cream sauce

(CHF 23.50)

Asian style beef tatar of Argovian Fidelio cattle over tomato-mango chutney, sprouting salad and chickpea bread

(CHF 25.00)

(as main dish CHF 39.00)

Cold sweet corn soup with avocado, chili and mint over roasted lobster tail (MSC/CAN)

(CHF 26.00)

(without lobster tail CHF 15.00)

Desserts

White peach mousse with jolly melon and lemon balm-peach sauce

(CHF 16.50)

Verjuice panna cotta, fresh berries, shortbread cookies, and raspberry verjuice sauce

(CHF 17.00)

Warm plum crumble with Baileys plum frappe

(CHF 17.00)

Maracaibo chocolate gateau

(CHF 15.00)

(small serving CHF 9.50)

Sorbets and ice-cream (on separate menu)

Selection of raw-milk cheeses served with fruit bread

(CHF 25.00)

(small serving CHF 15.00)

Dear guest, we will gladly serve a dessert from our 4-course menu if you wish. Just ask our team.

Main Dishes

Roasted chanterelles over Taglierini pasta with summer truffle cream sauce

(Starter CHF 26.00)

(Main CHF 39.00)

Patrizia Fontana's zucchini ravioli with rocket and pine nuts over black olive puree

(Starter CHF 26.00)

(Main CHF 39.00)

Filet of black kingfish (MSC/PA) grilled with artichoke and small calamaris over sautéed tomatoes with parsley coulis and lime risotto

(CHF 48.00)

Lamb rack of Irish pasture lambing sheep over grilled summer vegetables with Merlot jus and chick pea puree

(CHF 49.00)

Furti's Wienerschnitzel of Zurich organic veal on Mediterranean potato salad

(120g CHF 39.00)

(180g CHF 54.00)

Our menu in July

Marinated slices of white tuna^(MSC/CAN) on quinoa-vegetables salad with seaberry and coriander mayonnaise

(Starter CHF 25.00)

Prime rib slices of Bavarian roe deer on shallots confit and figs on Syrah sabayon

(Starter CHF 28.00)

Zurich organic pork fillet on muscle ragout, with chanterelles, zucchini strips and saffron risotto

(CHF 48.00)

White chocolate parfait and shortbread on Thurgau strawberries

(CHF 17.00)

and /or

A 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)*