

Our menu in June

Bremgarten trout fillet poached in hazelnut oil over Peperonata, pea mousse and hawkbit salad

(Starter CHF 24.00)

Beef carpaccio from organic Zurich cattle shortly broiled with chanterelle mushrooms over artichoke purée with Merlot foam

(Starter CHF 26.00)

Backstrap and ragu of Bavarian Summer roebuck on Maracaibo-game jus, snow pea, Datterini tomatoes and brioche napkin dumpling

(CHF 56.00)

Poppy seed strudel with white chocolate and compote of Vallais apricots

(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)*

Starters

*Goat cheese mousse of organic Bisisthal goat cheese over
sugar pea, bell pepper and sorrel salad with pea sprouts*
(CHF 19.00)

*Broiled scallops^(MSC/27) on octopus potato salad with
tomatoes, Taggiasca olives and Pastis mayonnaise*
(CHF 24.00)

*Beef Tartare of organic Argovian Fidelio cattle, leaf salad,
brioche toast and butter*
(CHF 25.00)
As Main Course (CHF 39.00)

*Cold Mediterranean vegetable soup with rosemary foam
and South Tyrolean farmer's bacon on eggplant caviar*
(CHF 19.50)
Soup only (CHF 14.50)

Main Courses

Baked pine nut crusted tomatoes, mashed potatoes with olives, green asparagus and red wine-olive oil emulsion

(CHF 36.00)

Patrizia's ricotta-lemon ravioli with vegetables strips and pesto

(Starter CHF 26.00)

(Main CHF 39.00)

Broiled angler⁽²¹⁾ fillet with datterini tomatoes, hummus and zucchini over herb sour cream

(CHF 49.00)

Fillet of Irish black angus beef on baked marrow bone, Merlot jus, ratatouille and Parmesan risotto

150 grams (CHF 56.00)

200 grams (CHF 66.00)

Wiener Schnitzel of organic Zurich calf with potato cucumber salad (optional with lingonberry)

150 g (CHF 39.00)

280 g (CHF 58.00)

