

Our menu in August

Slices of bluefin tuna ^(71/fos) over peperonata, hummus on saffron-sour cream and sunflower sprouts

(Starter 24.00)

Fillet of European bass^(GR), squid ink gnocchetti with octopus^(27/MSC) and tomatoes with parsley sauce

(Starter 26.00)

Pork back of organic Mangalica pig from Central Switzerland with pan-fried boletus, salad of hard-boiled pork cheeks, potatoes and vegetables with grape mustard mayonnaise

(CHF 49.00)

Molten Grand-Cru chocolate cake and banana-vanilla frappe

(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

Eggplant parfait, marinated zucchini with summer salad and chickpea crackers

(CHF 19.00)

Fillet of Alaska wild salmon ^(MSC) confit over sliced cucumber with sesame, herb salad and sour cream mustard ice-cream

(CHF 26.00)

Beef tartare of organic Argovian Fidelio cattle with iceberg lettuce, tomato and avocado salad, brioche toast and butter

(CHF 25.00)

Main dish (CHF 39.00)

Cold corn soup with mango and cumin accompanied with pan-fried lobster tails^(21/MSC)

(CHF 27.00)

Soup only (CHF 14.50)

Main Dishes

Bell pepper filled with organic Bisisthal's goat cream cheese and Taggiasca olives au gratin with pesto taglierini and parmesan foam

(CHF 36.00)

Patrizia Fontana's artichoke ravioli with spinach and sage and artichoke olive emulsion

starter (CHF 26.00)

main dish (CHF 39.00)

Filet of Icelandic cod^(MSC/27) with fennel seeds butter sauce, pan-fired tomatoes and mashed sweet potatoes

(CHF 46.00)

Fillet of Irish Black Angus over Maggia pepper jus, with fig, arugula and chanterelle salad and Merlot risotto

150g (CHF 56.00)

200g (CHF 66.00)

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

120g (CHF 39.00)

180g (CHF 54.00)

Desserts

Edelweiss chocolate mousse with poached peach and pistachio crumbs (CHF 16.50)

Lavender panna-cotta over Italian melon salad with red pepper and melon sauce with lemon balm (CHF 16.50)

Parfait of butter cookies with raspberries and raspberry Moscato sauce (CHF 17.00)

Maracaibo chocolate cake

Portion (CHF 15.00)
small serving (CHF 9.50)

Sorbets and ice creams please see separate menu

A selection of raw-milk cheeses served with fruit bread

Portion (CHF 25.00)
small serving (CHF 15.00)

Dear guest, we gladly serve the dessert from our 4-course menu as well. Ask our staff.