

Our menu in September

Pan-fried Zander filet ^(EST) over beet tartare with cumin accompanied by sprouts salad and saffron mayonnaise

(Starter CHF 24.-)

Crispy pork belly of organic Mangalica pig from Central Switzerland over octopus ragout, tomatoes, and white beans with bell pepper coulis

(Starter CHF 26.-)

Veal back and burger of organic Zurich calf with celery puree, rosemary jus and truffle tagliarini

(CHF 49.-)

Cornelian cherry mousse over pineapple salad with cardamom and red pepper

(CHF 16.50)

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

Mini-Focaccia with Burrata cheese, ratatouille with green salsa and leaf salad (CHF 19.00)

Pan-fried scallops ^(21/MSD) accompanied by red chicory salad with apples, dill and Sherry vinegar dressing
(CHF 24.00)

Slightly pan-fried slices of beef filet from organic Zurich cattle with datterini tomato confit, eggplant caviar, arugula and olive mayonnaise
(CHF 26.00)

Tomato-Coconut soup with kaffir lime leaves and roasted rock lobster tail ^(21/MSD)

(CHF 27.00)

Soup only (CHF 14.50)

Main Dishes

Pak choy pan-fried with shiitake mushrooms und cashew nuts accompanied by carrot curry, chick pea puree and ginger sour cream sauce (CHF 36.00)

Patrizia Fontana's celery ravioli with cime di rapa, sage, walnuts and parmesan foam

Starter (CHF 26.00)

main dish (CHF 39.00)

Orkney salmon filet over root spinach, dried figs and pine nuts with Chianti butter sauce and Corne de Gatte potatoes (CHF 46.00)

Back filet of Tyrolean venison pan-fried with wild mushrooms, red wine and shallot jus accompanied by mashed pumpkin and rosemary risotto

150g (CHF 56.00)

200g (CHF 66.00)

Furti's Wienerschnitzel of organic Zurich veal with cucumber salad and parsley alpine potatoes

120g (CHF 39.00)

180g (CHF 54.00)

Desserts

Plum Tiramisu of Fellenberg's plums with plum-vanilla sauce
(CHF 16.50)

*Mousse of hibiscus flower over slices of pink grapefruit with
peppermint yoghurt sauce* (CHF 16.50)

*Slightly warm dried pear tart (known in Appenzell and
Toggenburg as Schlorzifladen) with pear compote and
Centenario Crudo ice cream* (CHF 17.00)

Maracaibo chocolate cake

Portion (CHF 15.00)
small serving (CHF 9.50)

Sorbets and ice creams (on 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.*