

## *Our menu in January*

*Pan-seared octopus tentacles with dried tomatoes, cashew nuts and olives over avocado sauce accompanied by sprouts salad and chickpea crackers  
(Starter CHF 23.00)*

*Fish filet of Zander<sup>(EST)</sup> over hashed potatoes from Filisur, leaf cabbage and Vaudois sausages with Fechy butter sauce  
(Starter CHF 27.00)*

*Braised filets and cheeks of organic Zurich pork with chicory and Ribel corn polenta (Starter CHF 48.00)*

*Mousse of Felchlin white chocolate with dried apricot compote and pistachio crocant (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

*Warm Zurich truffles Quiche with strips of leek and winter salad* (CHF 19.50)

*Pan-fried scallops<sup>(MSC/CN)</sup> with quince coulis, pastis mayonnaise, cauliflower mousse and garden cress* (CHF 25.00)

*Pork meatballs of wild pig from Pfungen with marinated boletus mushrooms, mashed parsnip and lamb's lettuce salad with Sherry vinegar dressing* (CHF 24.00)

*Sweet potato curry soup with coconut milk, pan-fried Eden giant shrimps<sup>(Viet)</sup> on papaya and napa cabbage* (CHF 21.00)

*Soup only without shrimps* (CHF 14.00)

# Main Dishes

*Aubergines involtini filled with red pesto on tomato taglierini  
with taggiasca olive foam* (CHF 36.00)

*Patrizia Fontana's Spinach Ricotta Ravioli with vegetable  
strips on carrot butter sauce* Starter (CHF 26.00)  
Main dish (CHF 39.00)

*Fillet of skrei cod in horseradish crust on cabbage stalk,  
vegetables with white wine dill cream sauce and potatoes with  
beetroots* (CHF 46.00)

*Fillet of Irish Angus beef with maggia pepperjus, braised  
radicchio trevisano and chiantirisotto*

150g (CHF 56.00)

220g (CHF 66.00)

*Cordon Bleu of organic Zurich veal with herb cabbage turnip  
and potato gratin*

150g (CHF 39.00)

280g (CHF 58.00)

# Desserts

*Baileys Tiramisu with blood orange filets and blood orange  
whisky sauce* (CHF 16.50)

*Crema Catalana with cinnamon pears, chocolate sorbet and  
chocolate crumble* (CHF 16.50)

*Warm semolina dumplings with bread crumbs, prunes from  
Maury, prune sorbet and Maury prune sauce* (CHF 17.00)

*Maracaibo chocolate pie* (CHF 15.00)  
*small serving* (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.*