

Starters

Organic buffalo burrata served with a Tuscan eggplant-tomato-bread salad and a flavorful salsa verde

marinated raw slices of Albacore tuna (77/MSC) served on bell peppers with a sweet potato coulis and a wasabi mayonnaise for the certain little kick,

Tatar of the Swiss highland beef served with a lushly garnished lettuce salad, brioche toast and alpine butter

Crisp fresh seasonal salad, for more information about this delight ask any staff member

Hot or cold delightful rich soup of the day , if you're interested to know what type of soup it is today, ask one of us

Main Dishes

Patrizia Fontana's ravioli, stuffed with basil-ricotta, served with Italian olives, ratatouille and a frothy parmesan sauce. as starter available too

Filet of fried Irish Organic Salmon served on chanterelle mushrooms, a spinach leave salad and swiss mountain potatoes. The dish is accompanied with a rich tarragon mayonnaise

Rack of Irish Lamb served with a Arabian spiced Jus. As sides we serve you oven backed tomatoes and a puree of white beans

*Wiener Schnitzel of the outdoor Zurich veal served traditionally with a lukewarm potato cucumber salad (120G)
(If you'd like to get an even bigger Schnitzel, just ask the Staff, we can help you out.)*

Desserts

Delightful sour cream mousse, served with a duo of raspberry. One you get fresh raspberry and second a raspberry-grape sauce. It's a sweet tooth heaven.

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Swiss apricot crumble cake served with even more apricots and a scoop of vanilla ice cream. Perfect finish for a beautiful evening.

Delicious Maracaibo chocolate pie, as simple as it sounds if you love chocolate, then you have to give it a go

Different sorbets and ice-creams with or without whipped cream

Sorbets : Raspberry, Passion fruit, Lychee, Pear, Lemon Lime,

Ice Cream: Stracciatella, Vanille, Amaretto, Sour cream, Baileys

Beautiful selection of raw milk cheeses served with fruit bread