

Dear Guests

First things first, it's a pleasure to be able to welcome you in our, as we call it, little peaceful safe haven of delicious food, good wine, warm and kind service and a amazing evening!

We want to make sure that you can fully enjoy and embrace the evening with us, no time rush, no double seating's and that's why we created our concept of a multi-course menu.

We offer you to put your own multi-course menu together choose your starters, main and dessert and create a menu of 3, 4 or more courses.

<i>3 Course Menu (Starter, Main, Dessert)</i>	<i>79.00 Chf</i>
<i>4 Course Menu (2 Starters, Main , Dessert)</i>	<i>89.00 Chf</i>
<i>5 Course Menu (3 Starters, Main, Dessert)</i>	<i>99.00 Ch</i>

Each course will be served one after the other.

If you like to change things up, have questions or need a little help with putting your menu together, every member of the staff will love to help you out.

We wish you great food, great company and an overall great evening with us

Starters

Gratinated Sainte-Maure goat cheese on apple and pear ragout with lamb's lettuce and walnut oil sherry dressing

Filet tranche of Scottish smoked salmon on beetroot salad with horseradish panna cotta, mustard sprouts and mustard-sour cream sauce

Filets of Bavarian Deer roasted with sage and dried figs on celery puree with porcini mushroom tartar and Merlot mayonnaise

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

Hot or cold 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 Trevisano Ravioli with Taggiasca olives and pine nuts on pecorino sauce as starter available

Filet of Icelandic cod⁽²⁷⁾ roasted on the skin, pumpkin goulash, parsley butter sauce and Filisurer organic mountain potatoes

Filet and meat loaf of Zurich organic beef with mushroom cream sauce, braised chicory and quarkpizokel

only beef fillet + 15,- CHF

Cordon bleu from the Zurich veal on herb cabbage and potato gratin (150 grams)

280 grams + 16,- CHF

Desserts

Warm cake of Dominican Elvesia organic chocolate on orange salad with cornel cherry sourcream ice cream

Baked apple mousse on Boskop apple compote, gingerbread crumbles and cider sauce

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
please ask our staff to find your favorite flavour*

Selection of raw milk cheeses served with fruit bread