

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 and kind service

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

We offer you to create your own multi-course menu with a set price.

Choose your starter, main and dessert and create a menu of 3, 4 or more courses.

3 Course Menu (Starter, Main, Dessert) **85.00 Chf**

4 Course Menu (2 Starters, Main , Dessert) **95.00 Chf**

5 Course Menu (3 Starters, Main, Dessert) **105.00 Ch**

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

Parfait of eggplant served with a sweet potato-humus, arugula and a bell pepper vinaigrette

Pan fried scallops on a beetroot coulis with a horseradish-panna cotta, sprout salad and crispbread

Headchef Furtis Sausage of Zurich venison served with pumpkin, fried onions and a cabbage salad with Malagasy-pepper sour cream sauce

Crisp fresh seasonal salad with different dressing options

Soup of the day, if you're interested to know what type of soup it is, ask one of us

Main Dishes

Falafel with shiitake mushrooms and spring onion served on pak choi and a red curry sauce

Fillet of pike perch (Est.) served with fennel-tomato veggies, saffron cream sauce and Swiss alpine potatoes

Filet of Tyrolean deer with juniper jus, spinach garnished with dried fig and a risotto of boletus

Cordon Bleu (150 grams) of Zurich pasture raised veal served with carrots glazed in butter and herbs and *Quarkpizokel

*Typical side dish from the mountains region of Graubünden, made from curd, flour and eggs

or you go for the 280 Grams Cordon Bleu
+ 16 CHF surcharge

Desserts

Plum crumble cake served warm with a Vieille Prune parfait-ice cream and a plum- sour cream sauce

Mousse of vanilla and curd served on a apple ragout with cinnamon crumbles and an applejuice-vanilla sauce

Delicious Maracaibo chocolate pie

Different Sorbets & Ice Cream :

Raspberry, Lemon-Lime, Apricote, Mango

Vanilla, Stracciatella, Baileys, Sour cream

If you'd like, served with whipped cream

Selection of raw milk cheeses served with fruit bread

And if you're not into any of that, how about a glass of our dessert wines?