

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

Gratinated Caprifeuille-Goats cheese served on a pear-flower-cabbage ragout with lambs lettuce and a herbal vinaigrette

Filet of pike perch (est) sauted and served on Saucisson vaudoise, (sausage specialty from western Switzerland) potatoes and leek with a white wine butter-sauce

Prosciutto and Sausage
of Zurich Mangalica (Wolly-Pig)
served with a tatar and mousse of parsley root
and a parsley 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

Braised Radicchio rosso tardivo di Trevisano served with mushrooms, a Merlot-Oliveoil sauce and Merlot risotto

Fillet of Icelandic Cod sauted on the skin with a ragout of winter vegetables, octopus in a tomato sauce and a puree of white beans

Sliced filet and meatballs of Zurich veal with a mushroom crème sauce, spinach and mashed organic potatoes

Cordon Bleu (150 grams) of Zurich organic pork served with a side of broccoli with almonds and Quarkspätzli

*Typical side dish from Switzerland and southern Germany made of curd, egg and flour

or you can go for the 280 grams Cordon Bleu
+ 15 CHF surcharge

Desserts

Chocolate fondant served on a coulis of baked apple and a mulled wine sauce with a scoop of sour cream ice cream

Mousse and crumbles of gingerbread served with Madeira wine plums and a plum sauce

Delicious Maracaibo chocolate pie

Different Sorbets & Ice Cream :

Raspberry, Lemon-Lime, Quince, 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?