

# 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

Mousse of sunchoke with black truffle on a porcini-tatar and lambs lettuce with sherry & nut oil dressing

Pan-fried red prawns on a mango-tomato salad with a lentil humus, wasabi mayonnaise and sprouts

Crispy belly cube of Zurich organic pork with braised red onions and a quince coulis, served with a small cauliflower soup

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

Pan-fried Pak Choi with Shiitake mushrooms and cashews on a curry of pumpkin and a coconut-lime foam sauce

Filet of Icelandic brook trout with braised beetroot and a parsnip puree with parsley-butter sauce and organic Swiss mountain potatoes

Duo of the Zurich organic Veal, Sliced and stewed with a Merlot sauce, green asparagus and bell pepper with a chive risotto

Cordon Bleu (150 grams) of Zurich organic pork served with a side of chard and Tagliolini

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

# Desserts

Panna cotta of hibiscus with pistachio crumbles on a pineapple salad and a Piña colada sauce

Wheat beer Tiramisu with compote of herbal-pear and a vanilla pear sauce

Delicious Maracaibo chocolate pie

Different Sorbets & Ice Cream :

Raspberry, Lemon-Lime, Blood Orange , Passion fruit

Vanilla, Straciatella, Wasabi, 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?