

Dear Guests

First things first, it's a pleasure to be able to welcome you in our, as we call it, little peaceful safe heaven 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 seatings 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
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4 Course Menu (2 Starters, Main , Dessert)	95.00 Chf
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5 Course Menu (3 Starters, Main, Dessert)	105.00 Ch
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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

Ricotta-mousse served on celery, air dried tomatoes
and Tagiasca olives with Baba Ganoush

Sautéed scallops (MSC/Can) with cucumbers and dill,
cauliflower crème, sprouts salad and dill mayonnaise.

Sausage and air-dried breast slices of the Barberie duck
served with wine-sauerkraut

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

Patrizia Fontana's porcini mushroom ravioli with spinach leaves served on a Swiss peppery butter

Filet of the sautéed sea bream royale (Gr) served with octopus, avocado and tomatoes on sweet potato coulis with Berbere-butter sauce

Tagliata of the organic Zurich beef entrecôte served with the braised shoulder of it, some creamy cabbage turnip and organic polenta of the broad bean

Cordonbleu 150G of the organic Zurich pork served with broccoli and potato gratin

or you can go for the 280 Grams Cordonbleu
+ 16 CHF surcharge

Desserts

Sherry Tiramisu with an apple ragout and a sherry-vanilla sauce

Wild berry curd gratin with a warm poppy seed crumble cake and sour cream ice cream

Maracaibo chocolate cake with orange slices and orange sauce

Different Sorbets & Ice Cream :

Pear, Lemon-Lime, Plum, Yuzu

Vanilla, Chocolate, 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?