

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**

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

Panna cotta made of Perigord truffles served on a coulis of Jerusalem artichoke and lambs lettuce dressed in a pumpkinseed oil

Filet of the Bremgartner brook trout served on top of a carrot-mango tatar, with carrot humus, wasabi mayonnaise and Affila cress sprouts

Cevapcici made of Zurich wild boar served with Pak choi and peanut-chili 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

Chestnut Crespelle (Sicilian crêpes) with a spinach and ricotta stuffing served with sautéed champignons and a tomato-olive oil sauce

Filet of the Norwegian Cod (MSC) sautéed on its skin, served with green asparagus on the side Barley-otto with beet root

Duo of the organic Zurich Veal, Filet medaillon and braised shoulder on Tempranillo sauce, variation of root veggies and a Polenta made of the special Swiss Rheintaler Ribel-corn

Cordonbleu 150G of the organic Zurich pork served with herbal cabbage turnip and creamy Pizokel*

(*Swiss side dish made of flower, dairy & eggs)

or you can go for the 280 Grams Cordonbleu

+ 16 CHF surcharge

Desserts

Sweet and lukewarm semolina dumplings with crumbs served on apricot compote and amaretto ice cream

Mousse made of piedmontese hazelnuts served with red wine-marinated pears, pear sauce and hazelnut crumbles

Maracaibo chocolate cake with mango slices and mango sauce

Different Sorbets & Ice Cream :

Passionfruit, Lemon-Lime, Blood orange, Sour cherry

Vanilla, Amaretto, Black Sesame, 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?