

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

Mousse of organic goats' cheese from the Swiss Mouta valley served on a green asparagus salad with marinated cherry tomatoes, salsa verde and Sardinian bread

Icelandic halibut sautéed on the skin served with Sicilian style potato-octopus salad, baby spinach and bell pepper coulis

Crunchy pork belly of the Zurich organic Pork with a green curry of eggplant and a salad of papaya and sprouts

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

White asparagus from Baden / Germany served with
sauce hollandaise and potatoes with chives

possible as a starter too

Filet of the Scottish salmon (Lable Rouge)

Served with a tarragon cream sauce, swiss chard, bell
pepper stripes and Venere rice

Sautéed loin and homemade Merguez of the Irish salty
coast lamb served with Harissa jus, ratatouille and
chickpea puree

Wiener Schnitzel ^{120G} of the Zurich organic Veal
served with a potato and cucumber salad

Served with lemon slices and European cranberry sauce

you can also go for the 180 G Wiener Schnitzel

+ 14 CHF surcharge

Desserts

Strawberry Tiramisu served with Swiss strawberries
and a Moscato strawberry sauce

Crema Catalana made of Bourbon vanilla with a rhubarb
and raspberry compote, served with elderflower sauce
and a scoop of raspberry sorbet

Maracaibo chocolate cake with mango slices and
mango sauce

Different Sorbets & Ice Cream :

Passionfruit, Lemon-Lime, Strawberry, 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?