

# 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

Lukewarm porcini mushroom quiche served with a salad of celery with blueberries on a hazelnut dressing with red wine mayonnaise

Pulpo sautéed with mortadella and fall veggies on a sweet potato coulis and a fennel seed sauce

Tatar of the organic Swiss beef with asian seasoning served with a mango & sprouts-salad and chickpea crackers

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 cauliflower on different root veggies served  
with a walnut pesto and a pear infused risotto

possible as a starter too

Filet of the Greek sea bream sautéed and served with  
artichokes and tomatoes on Fregola sarda with a salsa  
verde

Filet of the Tyrolean Deer served with a *quince-schnapps*  
sauce, spinach and mashed organic potatoes

Cordonbleu <sup>160G</sup> of the Zurich organic Veal  
served with carrots and *Spätzli*

Served with lemon slices and European cranberry sauce

you can also go for the 300G Cordonbleu

+ 15 CHF surcharge

# Desserts

Tiramisu made of *Fellenberg* plums on a red wine & plum compote and a vieille prune sauce

Almond corquant parfait ice cream  
Served with a slice of *Linzertorte* and a grape salad with *Suser* sauce

Maracaibo chocolate cake with mango slices and mango sauce

Different Sorbets & Ice Cream:

Passionfruit, Lemon-Lime, Strawberry, Apricot

Vanilla, Hazelnut, 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?