

# STARTERS

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Mousse of parsnip served with  
Kampot Pepper and coulis of beet  
root & carrots with lambs lettuce  
and crispbread

Vegetarian.

Filet of Icelandic brook trout served  
with cucumber, a cauliflower Panna Cotta  
and Dill mayonnaise

Crunchy Porkbelly of the organic Swiss  
pork served on blood sausage and  
potato with a pumpkin puree &  
red wine foam sauce

Soup ★  
of the day

or

fresh salad ★  
with several dressing options

★ ask us for more informations ☺

# MAINS

Falafel made of red lentils served with Shiitake mushrooms on a red Veggie-curry & Kaffir-Lime leave Sauce

vegi.

Filet of the Norwegian Cod, sautéed on the skin served with mussels, puree of white beans, bellpeper & kale with a Saffron sauce

Filet of the organic Zurich beef and the braised cheeks of it, served with a Syrah-sauce, oven veggies and mashed blue potatos

Cordonbleu <sup>(160g)</sup> of the organic Zurich veal served with spinach and creamy Spätzli

also as a 300g. Cordonbleu available + 15.-

# DESSERTS

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White chocolate mousse with Sauternes  
and clementines served with a  
Sauternes-clementine sauce

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Amarone Tiramisu with cinnamon  
and Compote of pear and  
pear sauce

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Maracaibo chocolate cake with mango  
& mango-kiwi sauce

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Sorbets: Lemon-Lime, blood orange, lychee &  
quince

Ice creams: vanilla, Amaretto, Walnut, mocha

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Selection of cheese with  
fruit bread

or if you're full, how about a glass of sweet  
wine instead?

