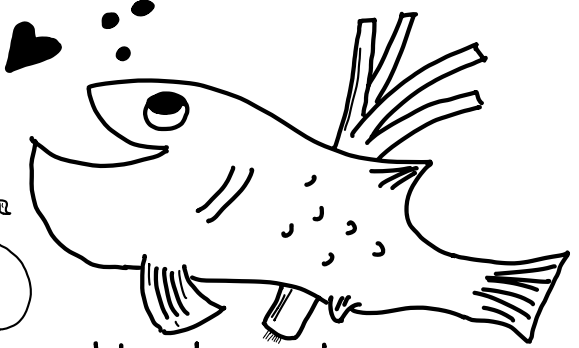
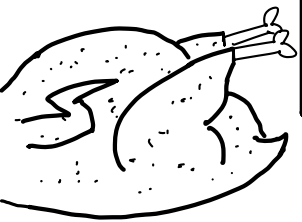
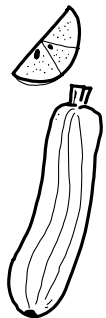


DEAR GUEST



First things first, it's a pleasure to be able to welcome you in our, as we call it, little peaceful safe haven of delicious food good wine and kind service.



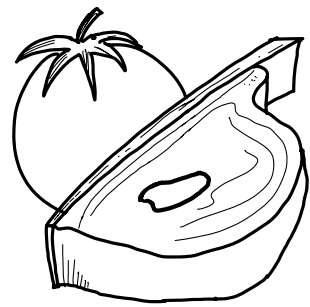
We want to make sure that you can fully enjoy and embrace the evening with us. No rush, no double seatings and that's why we created our concept of a multi-course menu.



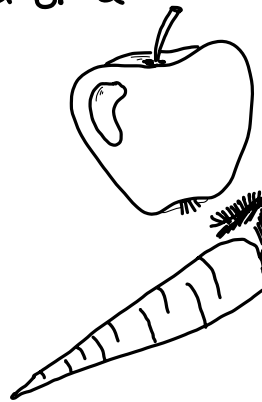
So we offer you a multi-course menu with a set price.

Choose your starter, main and desert

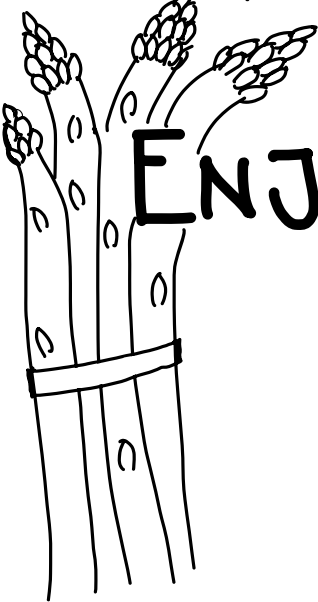
If you're really hungry, feel free to always add more courses. And if you're not a dessert person, swap it with a second starter or a glass of dessert wine ☺



3 Courses	85.-	CHF
4 Courses	95.-	CHF
5 Courses	105.-	CHF



Each course will be served one after the other. If you have any questions, need assistance or want some informations about the food or drinks, just ask one of us. ☺

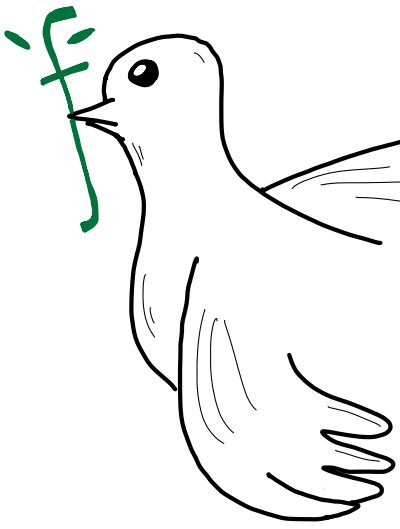


And now please:

ENJOY , BON APPETIT

OR AS WE SAY IN ZURICH

EN Guete!



STARTERS

Mousse of Bisisthaler goat's cheese with basil and Taggiasca olives on Baba Ganoush with tomato-olive oil emulsion and Sardinian bread

• • • • • • • • •
Sautéed scallops (USC, JP) on Asian vegetable tatar with wasabi-panna cotta and sprout salad

• • • • • • • • •
Carne Cruda of organic Swiss beef with Maggia pepper on ox tail ragout, carrot-coulis and Maggia pepper foam

• • • • • • • • •
Soup ★
of the day

or

fresh salad ★
with several dressing options

★ ask us for more informations ☺

MAINS

White german asparagus with Hollandaise sauce and chive potatoes

- also avail. with Swiss prosciutto and/or as starter

• • • • •
Filet of monkfish (27) sautéed with pulpo and mussels on barley-sotto with veggies and bell pepper coulis

• • • • •
Filet and braised cheeks of organic Zurich pork with Pinot Noir sauce, sugar peas, baby carrots and potato gratin

• • • • •
Cordonbleu^(160g) of the organic Zurich veal with green asparagus and tagliolini

also as a 300g. Cordonbleu available + 15-

DESSERTS

Strawberry Tiramisu with Swiss strawberries
and strawberry - elderflower sauce

Brownie parfait ice cream with white
chocolate on pineapple salad and
Piña Colada sauce

Maracaiibo chocolate cake with mango
\$ mango-kiwi sauce

Sorbets: Lemon-lime, Passion Fruit, Strawberry
\$ Raspberry

Ic creams: Sour cream, Baileys, Amaretto,
\$ Mokka

Selection of cheese with
fruit bread

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

