



MENU DU JOUR

3 COURSE MENU

STARTER | MAIN COURSE | DESSERT

STARTERS

MARINATED SLICES OF VEAL SHANK

chive vinaigrette | sautéed wild mushrooms | garden herbs

OR

FRESH PEA CREAM SOUP

sautéed brine shrimp | peas | mint

MAIN COURSES

CRISPY FRIED LOUP DE MER

horseradish foam
mashed potatoes and beetroot

€ 39,50 – STARTER OR DESSERT
€ 49,00 – 3-COURSE MENU

SLICES OF VEAL “ZURICH STYLE“

stone mushrooms in herb cream
tagliatelle

€ 44,50 – STARTER OR DESSERT
€ 54,00 – 3-COURSE MENU

ENTECÔTE
OF BLACK FOREST HEIFER

onion jus | small mixed salad
homemade spaetzle

€ 49,00 – STARTER OR DESSERT
€ 58,00 – 3-COURSE MENU

MEDALLIONS
OF BRETON MONKFISH

crustacean stock | leaf spinach
San Marzano tomato

€ 51,00 – STARTER OR DESSERT
€ 61,00 – 3-COURSE MENU

DESSERT

GLAZED NOUGAT CREAM

brown rum | brownies | cassis sorbet

From six people we only serve one uniform menu.



Our staff will be happy, to recommend you vegetarian / vegan dishes.

You can order until 1.30 pm. Please respect that our restaurant closes at 3 pm.



STARTERS

FRESH PEA CREAM SOUP sautéed brine shrimp peas mint	13,50
MARINATED SLICES OF VEAL SHANK chive vinaigrette sautéed wild mushrooms garden herbs	24,50
SALTWATER SHRIMPS – SAUTEED – eggplant braised bell pepper smoked bell pepper mayonnaise black garlic arugula	26,50
MARINATED GOOSE FOIE GRAS sauternes jelly glazed apples roasted brioche	36,00

MAIN COURSES

CRISPY FRIED LOUP DE MER horseradish foam mashed potatoes and beetroot	40,00
SLICES OF VEAL “ZURICH STYLE” stone mushrooms in herb cream tagliatelle	42,00
ENTECÔTE OF BLACK FOREST HEIFER onion jus small mixed salad homemade spaetzle	51,00
MEDALLIONS OF BRETON MONKFISH crustacean stock leaf spinach San Marzano tomato	51,50

DESSERTS

CARAMEL ECLAIR chocolate cream mango and banana ragout passionfruit banana ice cream	17,90
GLAZED NOUGAT CREAM brown rum brownies cassis sorbet	17,90
CHEESE FROM THE TROLLEY	from 20,00

Please contact our staff for a list of the ingredients and allergens of our dishes.