



WEINSTUBE MENU

AMUSE BOUCHE



MARINATED SLICES OF VEAL SHANK
chive vinaigrette | sautéed wild mushrooms | garden herbs



FRESH PEA CREAM SOUP
sautéed brine shrimp | peas | mint



ENTECÔTE OF BLACK FOREST HEIFER
onion jus | small mixed salad
homemade spaetzle

OR

MEDALLIONS OF BRETON MONKFISH
crustacean stock | leaf spinach
San Marzano tomato



GLAZED NOUGAT CREAM
brown rum | brownies | cassis sorbet

4 COURSE MENU EUR 109,00 PER PERSON
– starter | fish | meat | dessert –

3 COURSE MENU EUR 88,00 PER PERSON
– soup | fish or meat | dessert –

From six people we only serve one uniform menu.



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

You can order until 9 pm. Please respect that our restaurant closes at 11 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 betroot	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
BRETON MONKFULL MEDALLIONS 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.