



MENU DU JOUR

3 COURSE MENU

STARTER | MAIN COURSE | DESSERT

STARTERS

CREAM OF LOBSTER SOUP

lobster sandwich

OR

TARTAR OF PASTURE RAISED VEAL

egg | chives | roasted brioche

MAIN COURSES

FILLET OF MONKFISH

orange blossom sauce
butternut squash | chicory

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

ZURICH VEAL RAGOUT

veal kidney | Bern roesti

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

SEA BASS

– CRISPY FRIED –

tomato jus

San Marzano tomato | Fregola Sarda

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

NOISETTE OF VENISON

– COVERED WITH HAZELNUT –

cranberries

chanterelles | homemade spaetzle

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

DESSERT

SLICE OF CURD CHEESE

mirabelle ragout | quince sorbet

From six people we only serve one uniform menu.



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

You can order until 2.00 pm. Please respect that our restaurant closes at 3 pm.



STARTERS	EUR
CREAM OF LOBSTER SOUP lobster sandwich	18,00
LUKEWARM SALAD OF CALF'S HEAD radish vinaigrette root vegetables mixed pickles	23,50
TARTAR OF PASTURE RAISED VEAL egg chives roasted brioche	24,50
TERRINE OF GOOSE FOIE GRAS apple chutney sweet wine jelly brioche	36,00
MAIN COURSES	
FILLET OF MONKFISH orange blossom sauce butternut squash chicory	52,00
ZURICH VEAL RAGOUT veal kidney Bern roesti	52,00
SEA BASS – CRISPY FRIED – tomato jus San Marzano tomato Fregola Sarda	52,00
NOISETTE OF VENISON – COVERED WITH HAZELNUT – cranberries chanterelles homemade spaetzle	52,00
DESSERTS	
SLICE OF CURD CHEESE mirabelle ragout quince sorbet	17,90
PARFAIT OF WHITE CHOCOLATE kirsch Chantilly Viennese cake base	17,90
CHEESE FROM THE TROLLEY	from 20,00

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