



WEINSTUBE MENU

AMUSE BOUCHE



TARTAR OF PASTURE RAISED VEAL

egg | chives | roasted brioche



FILLET OF MONKFISH

orange blossom sauce
butternut squash | chicory

OR

NOISETTE OF VENISON

– COVERED WITH HAZELNUT –

cranberries
chanterelles | homemade spaetzle



SLICE OF CURD CHEESE

mirabelle ragout | quince sorbet

4 COURSE MENU EUR 99,00 PER PERSON

– starter | fish | meat | dessert –

3 COURSE MENU EUR 75,00 PER PERSON

– starter | fish or meat | dessert –

OUR RECOMMENDATION FOR TWO PEOPLE

CÔTE DE BŒUF

Sauce Béarnaise | beans | Pommes Puree

EUR 52,00 per person

From six people we only serve one uniform menu.



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

You can order until 9.30 pm. Please respect that our restaurant closes at 11 pm.



STARTERS

EUR

CREAM OF LOBSTER SOUP

18,00

lobster sandwich

LUKEWARM SALAD OF CALF'S HEAD

23,50

radish vinaigrette | root vegetables | mixed pickles

TARTAR OF PASTURE RAISED VEAL

24,50

egg | chives | roasted brioche

TERRINE OF GOOSE FOIE GRAS

36,00

apple chutney | sweet wine jelly | brioche

MAIN COURSES

FILLET OF MONKFISH

52,00

orange blossom sauce | butternut squash | chicory

ZURICH VEAL RAGOUT

52,00

veal kidney | Bern roesti

SEA BASS – CRISPY FRIED –

52,00

tomato jus | San Marzano tomato | Fregola Sarda

NOISETTE OF VENISON – COVERED WITH HAZELNUT –

52,00

cranberries | chanterelles | homemade spaetzle

DESSERTS

SLICE OF CURD CHEESE

17,90

mirabelle ragout | quince sorbet

PARFAIT OF WHITE CHOCOLATE

17,90

kirsch | Chantilly | Viennese cake base

CHEESE FROM THE TROLLEY

from 20,00

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