

## Reduced menu

Starters		starter	main course
<b>Market salad</b> vegetables   croutons   roasted seeds   prosecco dressing	V	12.00	19.00
<b>Andalusian Gazpacho</b> croutons   pepperoni   cucumber   onions	V	12.00	
<b>Grilled watermelon</b> Gin   fennel   cucumber   Tonic-gel	V	12.00	
<b>"Ö" rump steak tatar</b> chopped and prepared à la minute   brioche toast or French fries		22.00	36.00

Main course		starter	main course
<b>Creamy goat cheese risotto</b> pine nuts   rocket salad   strawberries	V	14.00	23.00
<b>Tagliatelle "Ö"</b> white tomato sauce   peas   hazelnuts	V	16.00	25.00
<b>Roasted fillet of salmon</b> red wine jus   fresh leaves of spinach   wild rice			35.00
<b>Sirloin steak "Café de Paris"</b> fried Australian sirloin steak (200g)   Café de Paris butter   French fries			48.00
<b>Rolled veal cordon bleu</b> filled with "Zürcher Oberländer" cheese   farmer's ham warm potato salad   herb dressing			41.00
<b>Sliced rump of veal Zurich style</b> creamy champignon sauce   crispy rösti potatoes			37.00
<b>Cold Roastbeef</b> thinly sliced cold roast sirloin   tarragon mayonnaise   fried capers pickled onions   pickles   croquettes		24.00	39.00

Desserts		half	full
<b>Coupe Denmark</b> vanilla ice cream   hot chocolate sauce   whipped cream toasted almonds		10.00	12.00
<b>Vanilla crème brûlée</b> burned custard   caramelized sugar			10.00
<b>Tarte Tatin</b> caramelized upside-down apple tart vanilla ice   whipped cream			13.00

**You will find our wine selection on the back**

<b>White wine</b>	<b>10 cl</b>	<b>75 cl</b>
<b>Yvorne AOC, Près Roc (Switzerland)</b> Produzent: Obrist SA, Vevey Traubensorte: Chasselas	8.00	47.00
<b>Palacio de Bornos Verdejo Rueda (Spain)</b> Produzent: Bodega Palacio de Bornos Traubensorte: Verdejo	8.00	45.00
<b>El Campo Chardonnay Reserva Privada (Chile)</b> Produzent: El Campo Traubensorte: Chardonnay	8.00	45.00
<b>Sauvignon Blanc Klassik (Austria)</b> Produzent: Weingut Wohlmuth Traubensorte: Sauvignon Blanc	9.00	52.00

<b>Red wine</b>	<b>10 cl</b>	<b>75 cl</b>
<b>Der Besondere (Switzerland)</b> Produzent: Nadine Saxer Traubensorte: Gamaret, Pinot Noir	9.00	54.00
<b>Carmelo Rodero Roble DO (Spain)</b> Produzent: Bodegas Rodero Traubensorte: Tempranillo	8.50	50.00
<b>Primitivo di Manduria DOC (Italy)</b> Produzent: Brunilde di Menzione Traubensorte: Primitivo	8.00	45.00
<b>Amauta Absoluto (Argentina)</b> Produzent: El Porvenir Traubensorte: Malbec	8.00	47.00

<b>Rosé wine</b>	<b>10 cl</b>	<b>75 cl</b>
<b>Œil-de-Perdrix Château d'Auvernier Neuchâtel AOC (Switzerland)</b> Produzent: Caves du Château d'Auvernier Traubensorte: Pinot Noir	8.50	50.00

You can find the wine list here:

