

Menu recommendations spring / summer

3-course menu

Menu classic

CHF 60.00 per person

Market salad
vegetables | croutons | roasted seeds | prosecco dressing

Sliced rump of veal Zurich style
creamy champignon sauce | butter noodles

Strawberry crème brûlée
fresh strawberries | burned custard | caramelized sugar

Menu classic II

CHF 62.00 per person

Bread salad
poached egg | chorizo chip | green beans

Roasted breast of corn- fed chicken
lemon balm vinaigrette | glazed variation of carrots | blue potatoes balls

Marinated berries
vanilla ice cream

Menu special

CHF 72.00 per person

Market salad
vegetables | croutons | roasted seeds | prosecco dressing

Beef Stroganov
sliced fillet of beef | paprika cream sauce | mushrooms | sliced gherkin | butter noodles

Strawberry tartelette
Elderflower gel | sour cream ice

Menu special II

CHF 75.00 per person

Creamy lime risotto
crème fraîche | rucola

Fried sirloin steak
Marsala cream sauce | potato gratin dauphinois | colourful market vegetables

Raspberry panna cotta



Menu recommendations spring / summer

3-course menu

Menu exclusive

CHF 85.00 per person

Beef carpaccio
Belper Knolle cheese | mountain olive oil | purslane salad

Loin of veal roasted in one piece
red wine sauce | thyme risotto | Tian vegetables

Cheese variety
Blaue Geiss (goat cheese from Zurich Oberland)
Gierenbaderli (soft cheese from Zurich Oberland)
Mühlstei (hard cheese from Zurich Oberland)
watercress pesto | red wine shallots | caramelized hazelnuts
homemade fruit bread

Menu exclusive II

CHF 85.00 per person

Fried fillet of seabass
Rosemary jus | pepperoni risotto

Fried sirloin steak
Marsala cream sauce | potato gratin dauphinois | colourful market vegetables

Strawberry tartelette
Elderflower gel | sour cream ice

Menu exclusive III

CHF 93.00 per person

Veal tatar
marinated with lemon-olive oil | egg yolk cream | mushrooms | poppy seed chip

Beef fillet roasted in one piece
Port wine sauce | potato Mille-Feuille | baby vegetables

Warm chocolate cake "Ö"
with liquid core | vanilla ice cream



Menu recommendations spring / summer

4-course menu

Menu superior

CHF 95.00 per person

Seasonal market salad
radish | cheese sprinkles | herb dressing

Fried fillet of seabass
Rosemary jus | pepperoni risotto

Loin of veal roasted in one piece
red wine sauce | thyme risotto | Tian vegetables

Strawberry crème brûlée
fresh strawberries | burned custard | caramelized sugar

Menu superior II

CHF 113.00 per person

Scottish smoked salmon
horseradish mousse | capers | pearl onions flavoured with lemon

Creamy lime risotto
crème fraîche | rucola

Beef fillet roasted in one piece
Port wine sauce | potato Mille-Feuille | baby vegetables

Cheese variety
Blaue Geiss (goat cheese from Zurich Oberland)
Gierenbaderli (soft cheese from Zurich Oberland)
Mühlstei (hard cheese from Zurich Oberland)

watercress pesto | red wine shallots | caramelized hazelnuts
homemade fruit bread



Menu components

You can easily replace or extend courses. Please find our menu components below for your perfect menu.

Salads & starters

Market salad vegetables croutons roasted seeds prosecco dressing	12.00
Seasonal market salad radish cheese sprinkles herb dressing	14.00
Bread salad poached egg chorizo chip green beans	16.00
Creamy lime risotto crème fraîche rucola	16.00
Beef carpaccio Belper Knolle mountain olive oil purslane salad	16.00
Scottish smoked salmon horseradish mousse capers pearl onions flavoured with lemon	23.00
Veal tatar marinated with lemon-olive oil egg yolk cream mushrooms poppy seed chip	25.00

Soups

Andalusian Gazpacho croutons pepperoni cucumber	12.00
Beetroot soup yoghurt horseradish	12.00
Cold cucumber soup salmon tartare	13.00



Menu components

Warm dishes with fish & seafood	starter	main
Fried black tiger prawns couscous taboulé curry foam	16.00	
Fried fillet of seabass Rosemary jus pepperoni risotto	20.00	
Roasted fillet of salmon red wine sauce fresh leaves of spinach wild rice		37.00
Fried pike-perch fillet parsley cream sauce quinoa slices Mediterranean vegetables		49.00
Warm dishes with meat & poultry		
Sliced rump of veal Zurich style creamy champignon sauce butter noodles		38.00
Roasted breast of corn- fed chicken lemon balm vinaigrette glazed variation of carrots blue potatoes balls		35.00
Beef Stroganov sliced fillet of beef paprika cream sauce mushrooms sliced gherkin pearl onions butter noodles		44.00
Suckling pig belly (Must be ordered at least 1 week in advance) olive jus cauliflower puree tagliatelle roasted baby pepperoni		38.00
Fried sirloin steak Marsala cream sauce potato gratin dauphinois colourful market vegetables		49.00
Loin of veal roasted in one piece red wine sauce thyme risotto Tian vegetables		51.00
Beef fillet roasted in one piece Port wine sauce potato Mille-Feuille baby vegetables		56.00
Sides		
match potatoes		5.00
Fried potatoes		5.00
Butter noodles		5.00
Bramata polenta		5.00
Risotto		5.00
Spinach		5.00
Seasonal vegetables		5.00



Menu components

Desserts

Strawberry crème brûlée fresh strawberries burned custard caramelized sugar	10.00
Raspberry panna cotta	10.00
Marinated berries vanilla ice cream	10.00
Exotic fruit salad pomegranate seeds lemon sorbet	10.00
Chocolate mousse apricots Amaretti	10.00
Ice parfait flavoured with forest honey apricots roasted pistachios	11.00
Warm chocolate cake "Ö" with liquid core vanilla ice cream	12.00
Strawberry tartelette elderflower gel sour cream ice	16.00
Cheese variety Blaue Geiss (goat cheese from Zurich Oberland) Gierenbaderli (soft cheese from Zurich Oberland) Mühlstei (hard cheese from Zurich Oberland) watercress pesto red wine shallots caramelized hazelnuts homemade fruit bread	18.00

