

## Cold starters

Green salad with seeds	10
Mixed summer salad	12
Tomato variation with buffalo mozzarella, pesto, basil and vinegar onions	20
Vitello «fennato» with red onions, capers, cress and balsamic vinegar	24
Organic beef tartare with wood-fired baguette	25 / 35
Thai beef salad gently cooked beef with sesame dressing, crunchy vegetables, chilli peppers and coriander	23

Our house dressings:  
Italian  
French  
Balsamic (without onions and garlic)

## Warm starters

«False Schiff-snails» Whitefish fillet gratinated with homemade Cafe de Paris served with wood-fired baguette	19
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## Soups

Gazpacho «Andaluz» with olive oil and croutons	11
Courgette cream soup with sour cream with coloured courgettes and chives	13
Fish cream soup Whitefish from «lake Zurich» with saffron and vegetables	13

## Our meat specialities

Sliced veal « Zurich style » 39 / 44  
with golden brown rösti  
and double cream

Veal Cordon bleu 48  
with french fries  
and fresh vegetables of the day

Tagliata of beef 46  
with aceto balsamico  
and parmesan risotto, coloured tomatoes, rocket and parmesan

Crispy poussin from the oven 41  
with allumettes fries

Tomahawk steak from beer pork 45  
with chimichurri  
and mediterranean potato salad and olives

Meat declaration:

We only use Swiss meat

## Our fish specialities

Perch	- baked	47
	- great-grandson type *	49
	- in brown butter	49
White fish	- baked	46
	- great-grandson type *	48
	- in brown butter	48
Pikeperch	- baked	49
	- great-grandson type *	51
	- in brown butter	51

\* great-grandson type: grilled with tomato concassees and salsa verde

Our fish specialities are served with  
boiled potatoes or rice as a side dish.  
A bowl of green salad beforehand

Tranche of Swiss salmon 43 / 48  
with herb foam  
served with fregola sarda, wild cauliflower  
and peas

Perch saltimbocca 49  
with white wine sauce  
served with saffron risotto  
and ratatouille

The Fishermen Michel and Hermann Weber and André Züger from Hurden daily  
supply us with fish from lake Zurich. We would be happy to inform you about  
today's catch. We only use Swiss fish.

## Meatless happy

Orecchiette 27 / 32  
with vegan basil pesto  
served with colourful cherry tomatoes, rocket,  
and pine nuts

Pepperoni «Corno di toro Rosso» 28 / 33  
with smoky chilli pepper sauce  
served with quinoa, vegetables and watercress

## Desserts

Cherry cake	9
Homemade caramel flan	11
Dark chocolate mousse	11 / 13
Berry tartelette with white chocolate, meringues and fresh mint	16
Apricot sorbet with quark foam, apricot compote and almond brittle	13
Black Forest variation with cherry, chocolate and mascarpone	15