

Cold starters

Green salad with seeds 10

Mixed autumn salad
with grapes and walnuts 12

Lamb's lettuce
with fried bacon, egg
and French dressing 15

Chicken galatine wrapped in raw ham
with dried apricot chutney, herbal salad, pickled mushrooms
and focaccia 25

Tartare duo
of pumpkin and smoked trout
served with wood oven baguette 22

Trevisano and dandelion greens
served with honey mustard vinaigrette,
goat's cheese, caramelised figs, herbal salad
and walnuts 18

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 oven baguette	18
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Soups

Chicken stock with vegetables, lemongrass, chilli and coriander	14
Pumpkin cream soup with pumpkin seeds	13
Yellow pea soup with bacon and sauteed wild mushrooms	15

Our meat specialities

Sliced veal « Zurich style » 40 / 45
with golden brown rösti
and double cream

Veal Cordon bleu 49
with french fries
and fresh vegetables of the day

Beef fillet cubes 52
with Pommery mustard sauce
served with homemade taglierini
and bacon beans

Venison escalope 43 / 48
with game cream sauce
served with spaetzli, red cabbage, chestnuts, Brussels sprouts
and cranberry apple

Venison stew / deer stew* 36 / 41
with bacon, silver onions and croutons
served with spaetzli, red cabbage, chestnuts
and cranberry apple

Saddle of venison 65
with game cream sauce
served with spaetzle, red cabbage, chestnuts, Brussels sprouts
and cranberry apple
minimum 2 persons

* depending on what is in front of the hunter's shotgun

Meat declaration:

We only use Swiss meat. Some game comes from Austria.

Our fish specialities

Perch	- baked	47
	- grandmother style*	49
	- in brown butter	49
White fish	- baked	46
	- grandmother style*	48
	- in brown butter	48
Pikeperch	- baked	49
	- grandmother style*	51
	- in brown butter	51

* Grandmother style: poached in a white wine sauce

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

Fish potpourri (from 2 persons) our fish specialities prepared in 3 different ways	64
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Fried pikeperch fillet with white wine foam served with pea risotto and saffron kohlrabi	42 / 47
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Char fillet from Swiss lakes on savoy cabbage - vegetable ragout served with blue potatoes and fried onions	47
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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

Vegetarian game dish served in a pan 29 / 34
Spaetzli with mushroom cream sauce
served with red cabbage, chestnuts, pumpkin, Brussels sprouts
and cranberry apple

Pumpkin risotto 29 / 34
with marinated butternut squash, pumpkin seeds,
Trevisano and orange

Beetroot tortellini stuffed with cheese 30 / 35
with sage butter
served with colorful beetroot
and sauteed mushrooms

Desserts

Cherry cake
with cherry brandy 10

Homemade caramel flan 12

Dark chocolate mousse 11 / 13

Warm chestnut cake
with vanilla ice cream 14

Hazelnut ice cream 16
with lukewarm Grand Marnier orange salad
served with hazelnut crumble

Tonka bean creme brulee 14
with plum compote

Vermicelles with meringues 11 / 14
and cream