

Cold starters

Green salad with seeds 10

Mixed winter salad 13

Lamb's lettuce 16
with French dressing
served with fried bacon, egg
and croutons

Cold sliced beef brisket 26
with Pico de gallo, coleslaw
and pickled vegetables

Duet of marinated Swiss salmon 26
with sour cream
served with beetroot, sorrel
and rye bread

Italian bean salad 17
with green and white beans
served with mushrooms, dried tomatoes
and olives

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

Vegetable broth with egg custard and vegetable-julienne	13
Grison barley soup with chives	15
Parsnip cream soup with chive oil and croutons	14

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

Braised beef cheek 52
with red wine jus
served with truffled Parmesan risotto
and honey carrots

Crispy roasted chicken from the oven 42
with allumettes fries

Rib Eye Steak "Swiss Prime" 48
with homemade herb butter
served with creamy polenta
and wild broccoli

Meat declaration:
We only use Swiss meat.

Our fish specialities

Perch	- baked	48
	- grandmother style*	50
	- in brown butter	50
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 as a starter is included.

Fish potpourri (for 2 persons)	64
our fish specialities prepared in 3 different ways	

Fried pikeperch fillet	42 / 47
with chive oil	
served with fried potatoes, crispy kale	
and pumpkin cream	

Trout fillet	46
with salt and lemon sauce	
served with peas and potato puree	
and carrots	

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

Spinach dumplings 29 / 34
with creamy savoy cabbage ragout
served with mountain cheese
and fried onions

Porcini mushroom triangoli 29 / 34
with pumpkin cream
served with sauteed mushrooms, sage
and Parmesan crisp

Parsley risotto 27 / 32
with braised parsley root
and parsley crisp

Desserts

Cherry cake with cherry brandy	11
Homemade caramel flan	13
Dark chocolate mousse	11 / 13
Carrot cake with winter spices, pistachios and vanilla ice cream	14
Tangerine parfait with tangerine salad, quark, meringues and mint	14
Port wine pear with cinnamon cream, hazelnuts and orange thyme	15