

Cold starters

Green salad with seeds	11
Colourful seasonal salad	13
Burrata with orange and fennel salad, pine nuts and red chicory	19
Beef Tataki served with sweet-and-sour vegetable salad, chilli, coriander and pickled egg yolk	22
Marinated pike carpaccio with sour cream, rhubarb, cucumber and brioche toast	24

Our house dressings:

Italian


French

Balsamic (without onions and garlic)

Warm starters

- «False Schiff-snails» 19
Whitefish fillet gratinated with homemade Cafe de Paris
served with wood oven baguette
- Wild garlic ravioli 24
with lemon butter
served with tomato concasse, spring onions
and shavings of Parmesan

Soups

-  Black salsify cream soup 13
with a deep-fried falafel skewer
- Lake Zurich fish soup 15
with saffron, strips of vegetable
and Zürisee fish
- Cream of pea soup 13
with bacon crisps

Our meat specialities

Sliced veal « Zurich style » with golden brown rösti and double cream	40 / 45
Veal Cordon bleu with French fries and fresh vegetables of the day	49
Veal shank, medium-rare served on horseradish foam and gravy served with mashed potatoes and root vegetables	53
Crispy roasted chicken from the oven with allumettes fries	42
Pork fillet wrapped in herb and bacon served with smoked pepperoni sauce polenta and sautéed snow peas	42

Meat declaration:
We only use Swiss meat.

Our fish specialities

Perch	- baked	48
	- great-grandson style*	50
	- in brown butter	50
White fish	- baked	46
	- great-grandson style*	48
	- in brown butter	48
Pikeperch	- baked	49
	- great-grandson style*	51
	- in brown butter	51

* great-grandson style: grilled with *tomato concasse* and salsa verde

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

Grilled pike fillet 43 / 48
served on a bed of spring vegetable ragout with morels
and roasted potatoes

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

Wild garlic risotto
with king oyster mushrooms, radishes
and Parmesan crisps 27 / 32

Wild garlic ravioli
with lemon butter
served with tomato concasse, spring onions
and shaved Parmesan 29 / 34



Grilled marinated kohlrabi steak
with homemade miso and sesame mayonnaise
served with sweet potato purée
and pak choi 29 / 34

Desserts

Cherry cake
with cherry brandy 11

Homemade caramel flan 13

Dark chocolate mousse 11 / 13



Lemon pudding
with yoghurt
and granola 11 / 14

Strawberry and rhubarb compote
with mascarpone and lime cream
and Ladyfingers biscuits 15

Chocolate tartlets
with caramel, fleur de sel, pistachio
and orange 15