

Cold starters

Green salad with seeds	10
Colourful seasonal salad with grapes and walnuts	12
Lamb's lettuce with French dressing served with fried bacon and egg	15
Game terrine wrapped in lard with Cumberland sauce, Waldorf salad and dried-fruit bread	25
Marinated Lake Zurich perch fillet with sweet-and-sour apple, cranberry vinaigrette, chestnuts and horseradish panna cotta	24
Pumpkin and mushroom tartare with Pommery mustard, poached egg and red pickled onion	20

Our house dressings:

Italian

French

Balsamic (without onions and garlic)

Warm starters

«False Schiff-snails»	18
Whitefish fillet gratinated with homemade Cafe de Paris served with wood oven baguette	

Soups

 Chestnut and apple soup with walnuts	14
Cream of pumpkin soup with pumpkin seeds	13
Potato and leek soup with bacon and sauteed wild mushrooms	15

Our meat specialities

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

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

Diced beef fillet 52
with Stroganoff sauce
served with Tagliolini and herb sour cream

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

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

Saddle of venison per person 68
with game cream sauce
served with spätzli, red cabbage, chestnuts,
Brussels sprouts and cranberry apples
For 2 or more people

* depending on what the hunter comes across

Meat declaration:

We only use Swiss meat

Game, some of which comes from Austria

Our fish specialities

Perch	- baked	48
	- grandmother style*	50
	- in brown butter	50
White fish	- baked	47
	- grandmother style*	49
	- in brown butter	49
Pikeperch	- baked	50
	- grandmother style*	52
	- in brown butter	52

* 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 (serves for 2 or more)	69
our fish specialities prepared in 3 different ways	

Pan fried pike perch fillet wrapped in bacon with savoy cabbage and vegetable ragout served with pretzel dumplings and fried onions	42 / 47
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Swiss salmon fillet with horseradish sauce served with mashed potatoes and green beans	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, meat und bread

Meatless happy

Vegetarian game platter served in a pan 29 / 34
Spätzli served with creamy mushroom sauce
red cabbage, chestnuts, pumpkin,
Brussels sprouts and cranberry apple

Pumpkin risotto 29 / 34
with beetroot, pumpkin seeds, blood sorrel
and Hinkelstein

 Pumpkin and curry capeletti 30 / 35
with curry foam
served with lentil vegetables
and coriander

Desserts

Cherry cake with cherry brandy	10
Homemade caramel flan	12
Dark chocolate mousse	11 / 13
Warm chestnut cake with vanilla ice cream	14
Apple tartlets with vanilla cream and meringues	16
Macadamia and Dulce de Leche Ice Cream with plum compote, creme brulee and macadamia crumble	15
Vermicelles with meringues and cream	12 / 15