



RESTAURANT

Daily Special

Friday, 02.08.2024

French Fish Soup with Saffron
or
Mixed Salad with House or Raspberry Dressing
CHF 8.50

Pan-fried Pike-Perch Fillet
on creamy leek vegetables with turned herb potatoes

or

Mediterranean Vegetable Tart
with basil-sour cream and marinated salad bouquet
CHF 19.50

Tiramisu
CHF 7.50

3-Course Menu CHF 29.00
Prices in Swiss Francs incl. VAT.

If not otherwise stated, we source our meat from Switzerland.

*May have been produced without non-hormonal performance enhancers, such as antibiotics.

**May have been produced with hormonal performance enhancers

Lunch Menu

Summer Leaf Salad in Raspberry Dressing CHF
with asparagus pieces, graved almond, quail egg,
cherry tomatoes, radish, croutons, cress and
bell pepper strips 28.50

Pink Roasted Roast Beef, served cold
with sauce Remoulade, pickled vinegar vegetables,
cherry tomatoes, red onions and roasted Brätler potatoes 28.50

Spaghetti in Basil Oil with sautéed Shrimp
colourful cherry tomatoes, chili, fresh parsley and arugula 32.00

Mixed Grill
with neck steak, rump steak, sausages, herb butter 35.00
bacon-wrapped green beans, and baked potato wedges

Veal Cordon Bleu
filled with Gruyere cheese and Grison herb-fed pork ham
with potato-cucumber-radish salad,
cold stirred cranberries and lemon garnish
half portion 39.50
full portion 49.50

Zurich-style Veal Sliced Meat
with homemade butter spaetzli
mushroom-herb sauce and fresh market vegetables
half portion 37.50
full portion 47.50

Beef Sliced Meat in Stroganoff Style
with egg linguine, bell pepper, mushroom, cornichons
And three kinds of Beetroot
half portion 36.50
full portion 46.50

For information about ingredients in our dishes which may trigger allergies or
intolerances, please ask our staff.
Executive Chef Markus Lindner