



RESTAURANT

## Daily Special

Tuesday, 30.07.2024

Tomato Cream Soup with Gin Cream  
or  
Mixed Salad with House or Raspberry Dressing  
CHF 8.50

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Oven-braised Chicken Leg  
with pepper vegetables, red onions,  
olives, and roasted potatoes  
or  
Asparagus Ravioli with Herb Foam  
with cherry tomatoes and Sbrinz cheese

CHF 19.50

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Apricot Tart with Vanilla Ice Cream

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 almon, quail egg,  
cherry tomatoes, radish, croutons, cress and  
bell pepper trips 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 that may trigger allergies or  
intolerances, please ask our staff.

Executive Chef Markus Lindner