

Salads and starters

Green salad with strawberries, asparagus and yoghurt dressing	Fr. 14.50
Mixed vegetables salad	Fr. 10.50
Cous cous bowl with pulpo, sprouts, pomegranate	Fr. 22.50 / Fr. 32.50
Beefsteak tartar with salad and toast	Fr. 19.50 / Fr. 29.50

Soups

Asparagus cream soup with croutons	Fr. 10.50
Wild garlic cream soup	Fr. 10.50
Coconut curry soup with king prawn	Fr. 12.50
Soup of the day	Fr. 8.50

Main courses

Grilled beef fillet (ARG) with potato croquettes and spinach	Fr. 55.00
Diced veal on a spicy curry sauce with rice and vegetable	Fr. 38.50
French duck breast with orange risotto and vegetable	Fr. 41.00
Breaded escalope (pork or veal), french fries and vegetables	Fr. 25.00 / Fr. 35.00
Meatloaf grandmother style with red wine jus, mashed potatoes, vegetables	Fr. 27.50

Swiss Asparagus

Portion of asparagus with sauce hollandaise and spring potatoes Fr. 31.50

Spaghetti "Chitarra" with white wine sauce, asparagus
and smoked salmon Fr. 38.00

Lamb chop with port wine sauce, risotto and asparagus Fr. 41.50

Calf steak from the grill on a cognac cream sauce
with tagliatelle and asparagus Fr. 46.00

Fish

Sea bass fillet fried with white wine sauce, broccoli and tagliatelle Fr. 38.00

Fillet of pikeperch with wild garlic risotto and asparagus Fr. 37.00

Classics

Diced veal Zurich style, crispy hash browns and seasonal vegetables	Fr. 38.50
Calf's liver strips with hash browns and seasonal vegetables	Fr. 38.50
Cordon bleu (pork or veal), French fries and seasonal vegetables	Fr. 28.50 / Fr. 38.50
Veal sausage with onion sauce, crispy hash browns and seasonal vegetables	Fr. 25.00

Vegetarian

Spaghetti "Chitarra" with wild garlic sauce and pickled tomatoes	Fr. 26.50
Breaded asparagus with potatoes and tartar sauce	Fr. 26.50
Tomato Ravioli with brown butter and sage	Fr. 26.50

Product Declaration

Veal:	Switzerland
Pork:	Switzerland
Fillet of beef:	Argentina
Beef:	Switzerland
Lamb:	New Zealand
Duck:	France
Perch:	Europe

In case of allergies please ask the staff