

***In the evening in addition to our à la carte***

***A la carte***

*Starters – if you so wish, we will serve these as main courses*

***Mixed salad “Reblaube”***, a choice of leaf-salads, chopped raw vegetables and herbs, with a light dressing of milk, cream, apple vinegar and horseradish 14.50

*As main course this is served in a bowl with an egg 19.50*

***Field salad*** from the Bürkli market with egg and roasted bread 18.50

***Sauerkraut salad*** with Crème fraîche, oranges and walnuts 17.50

***Natural duck liver mousse*** with blackberry sauce and radicchio 26.50

***Foamy kale soup*** with parmesan and roasted bread 16.50

***Main Courses***

***Sea bass caught from shore***  
*on bergamot jus, pumpkin, olives and stachys 54.-*

*Furthermore, we serve fish, which changes daily. It would be our pleasure to tell you what we have on offer for you.*

***“Zürcher Geschnetzeltes”*** (veal stripes in a creamy sauce with mushrooms)  
*Rösti (Swiss hash browns) 49.-*

***Fried sweetbread with crumbs of cardamom***  
*Rösti, potato-celery purée and apple-onion compote 47.-*

***Minced steak of beef fillet rare – medium fried***  
*in potato-celery purée with spinach salad 49.-*

***Our menu***

*Raw minced fillet of beef  
with sauerkraut salad and Crème fraîche*

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*Sea bass caught from shore  
on bergamot jus, pumpkin, olives and stachys*

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*Lentil soup  
with fried sweetbread and crumbs of cardamom*

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*Two kinds of chicken  
fried breast, leg of chicken as Coq au vent  
potato-celery purée, apple compote,  
onions and radicchio*

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*Vacherin Mont d’Or  
with fruit compote*

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*Parfait glace of citrus fruits  
served with caramelized bananas  
in puff pastry*

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***Vegetarian menu***

*Beetroots marinated in vinegar  
with basil, mozzarella  
and spicy compote of blackberries*

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*Foamy kale soup  
with Stracchino in a crispy potato shell*

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*Small pumpkin cake  
served with chestnuts, sage and capers*

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*Chicory-Tarte Tatin  
on blood orange sauce  
and cake of Polenta “Rosso”*

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*Goat cheese  
with fruit compote*

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*Quince pudding with Amarettini crust  
Cappuccino cream and chocolate sorbet*

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*3 courses 90.- / 4 courses 105.- / 5 courses 120.- / 6 courses 135.-*

*3 courses 75.- / 4 courses 90.- / 5 courses 105.- / 6 courses 120.-*