

*"Perfektion in der Einfachheit", dieses Ziel haben wir unserer Arbeit gesetzt; Hochwertige Rohprodukte in harmonischen Geschmacksverbindungen, leicht und liebevoll gekocht und schnörkellos präsentiert.*

*In other words; High quality ingredients, harmonious flavours and dishes, lovingly cooked and presented.*

*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 black berry sauce an 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.-*