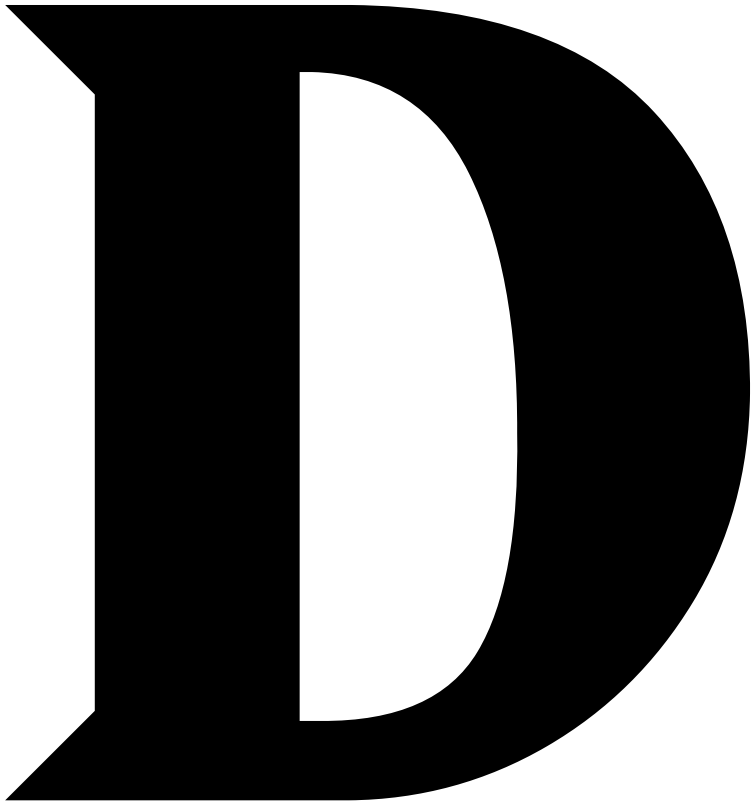

Dinner

Our meat and fish comes from Switzerland, unless otherwise declared. Fish crispies comes from EU. If you have any questions about allergenic ingredients in our dishes, our service staff will be happy to provide you with information. All prices in CHF incl. VAT

We buy honest, local products as well as old, almost forgotten vegetables from our local producers, farmers and fisherman.

That is why we pay attention to the highest quality and sustainable cultivation of all our products, from wine to blossom.

starters

cold cucumber soup
with yogurt mint foam 11

cashew nut cake
with colorful tomatoes, coriander pesto and pumpernickel crumble 19

burrata
with braised beetroot, basil sorbet and chive oil 19

corn panna cotta
with pickled baby corn, arrancini and herb cream 18

marinated salmon
with rye bread and garden cress salad 21

beef carpaccio
with truffled dressing and belper tuber 21

beef tartar
with toast and pickled radishes
small 70gr./large 140gr.
22/ 31

salads

small/ large salad
mixed salad with herbs and dressing of the day
small/ big 13/16

catalonia salad
with fresh lime-olive oil emulsion, grissini and parmesan chip 17

watermelon-feta salad
with mint, olives, cucumber and quinoa balls 27

panzanella
bread salad from tuscany with plum tomatoes whitefish filet from the smoker and lemon mayo 36

potato-cucumber salad
with roast beef from the smoker, served with herb crème fraîche and fresh horseradish 29

lettuce salad
with chicken nuggets, parmesan shavings and yogurt-lime dressing 28

Daily special

beef filet

with truffled mashed potatoes, port wine jus and seasonal vegetables

CHF 60

mains

vegetable couscous
with planted chicken, ratatouille and herb cream 37

trofie alla genovese
with herb pesto, potato cubes and green beans 34

citrus risotto
with saffron cream cheese and blood orange foam 34

ravioli
filled with zucchini flowers, served with stracciatella and saffron foam 31

fried banana flowers
with twister potatoes, chillimayo and asian vegetable salad 34

whitefish from «Zuger See»
with potatoes, herb cream sauce and seasonal vegetables 39

swiss salmon cubes
on potato - celery puree, green vegetables, and caramelized cashew nuts 39

pork loin from the smoker
with herb-lime butter, cucumber-coriander salad and french fries 37

pork tenderloin medallions
with morel cream sauce, potato gratin and vegetables of the day 42

beef entrecote tagliata
served with rosemary potatoes, chimichurri-sauce, rocket salad and slivers of parmesan 48

zürich veal ragout
with cream sauce, hash browns and vegetables 47