

## CHEF'S CHOICE - 4-GANG-SPECIAL

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**Ein Menü, das sowohl Favoriten aus unserer Karte als auch neue, kreative Ideen unseres Küchenteams vereint. Lassen Sie sich überraschen.**

A menu that combines both favorites from our regular menu and new, creative ideas from our kitchen team. Let us surprise you.

124.00

## VORSPEISE / STARTER

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**Tunatürmchen | Trüffelvinaigrette | Schneekrabben | Gurke | Mango | Sushireis**

Tuna tower | truffle vinaigrette | snow crabs | cucumber | mango | sushi rice

(1/2/4/6/10/11/12) 32.00

**Gebratener Hokkaido-Kürbis | Ziegenfrischkäse | Zwetschgen**

**Baumnüsse | Salbei | Kürbiskernvinaigrette**

Roasted hokkaido pumpkin | goat's cream cheese | plum

walnuts | sage | pumpkin seed vinaigrette

(7/8/10/12) 24.00

**Geröstete Blumenkohlsuppe | Kräuterseitling-Tempura**

**eingelegte Trauben | Petersilienöl**

Roasted cauliflower soup | king oyster mushroom tempura

pickled grapes | parsley oil

(1/3/6/7/11/12) 21.00

**Roter Kopfsalat | Aprikosen | Sesam | Shiso | Miso-Zitronen-Dressing**

Red lettuce | apricots | sesame | shiso | miso-lemon dressing

(1/6/7/10/11) 19.00

**Asiatisches Rindstatar | Gurke | Sesam-Creme**

**eingelegter Rettich | Krupuk Chips**

Asian beef tartare | cucumber | sesame cream

pickled radish | prawn cracker

(1/3/4/6/11/12/14) 29.00

**Frittierte Kalbsmilken | Kohlrabicreme | eingelegter Kohlrabi**

**Granny-Smith | Meerrettich | Schnittlauch**

Fried veal sweetbreads | kohlrabi cream | pickled kohlrabi

granny smith apple | horseradish | chives

(1/3/7/12) 29.00

**Gebratene Kammuscheln | weisser Pfirsich | Eierschwämmli | Speck**

Seared scallops | white peach | chanterelles | bacon

(7/12/14) 32.00

## HAUPTGANG / MAIN COURSE

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### **Rindsfilet | Eierschwämmli | Spinat | Jus | Pommes Dauphine**

Beef fillet | chanterelles | spinach | jus | pommes dauphine  
(1/3/7/9/12) 66.00

### **Sommerrehrücken | Wirsing | weisse Portweinbirne**

#### **Kirschjus | Haselnussspätzli**

Loin of summer venison | savoy cabbage | white port-poached pear  
cherry jus | hazelnut spätzli  
(1/3/7/8/12) 61.00

### **Knusprige Aubergine | Thai-Krautsalat | Tamarinden-Kokos-Sauce**

#### **geröstete Erdnüsse | Thai-Basilikum | Jasminreis**

Crispy eggplant | Thai coleslaw | tamarind-coconut sauce  
roasted peanuts | Thai basil | jasmine rice  
(1/3/5/6/11/12) 39.00

### **Gebratenes Wolfsbarschfilet | geschmorter Fenchel**

#### **konfierte Cherrytomaten | Safran-Espuma | Mangoldrisotto**

Pan-seared sea bass fillet | braised fennel  
confit cherry tomatoes | saffron espuma | Swiss chard risotto  
(4/7/12) 49.00

## KLASSIKER / CLASSIC

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### **Kalbsfilet Geschnetzeltes 'Zürcher Art' | Rösti**

Sliced veal fillet 'Zurich style' | Rösti  
(7/12) 59.00

### **Kalbs-Cordon bleu | Trüffelbrie | Landrauchschorlen**

#### **Saisongemüse | Pommes frites**

Veal cordon bleu | truffle brie | smoked country ham  
seasonal vegetables | French fries  
(1a/3/7) 55.00

### **Tuna im Sesammantel | Ingwer-Mango-Sauce**

#### **Pak Choi | Wasabikartoffelpüree**

Sesame crusted tuna | ginger mango sauce  
pak choi | wasabi potato mash  
(1/4/6/7/11/12/13) 56.00

## DESSERT / DESSERT

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### **Mirabellen-Clafoutis | Mirabellenkompott | Haselnuss Glace**

Mirabelle plum clafoutis | mirabelle plum compote | hazelnut ice cream

(1/3/7/8/12) 17.00

### **Schoggiküchlein mit flüssigem Kern | Minze-Sauerrahm Glace**

Chocolate molten center cake | mint-sour cream ice cream

(1/3/7/8) 18.00

### **Tonka-Tiramisu | frische Feigen | Granny-Smith-Gel**

Tonka bean tiramisu | fresh figs | granny smith apple gel

(1/3/7) 17.00

#### **Glaces:**

#### **Minze-Sauerrahm | Vanille | Haselnuss**

Ice cream:

Mint-sour cream | vanilla | hazelnut

(3/7/8) 5.00

#### **Sorbets:**

#### **Himbeer | Mango | Kokosnuss | Passionsfrucht | Zitrone-Limette**

Sorbets:

Raspberry | mango | coconut | passion fruit | lemon-lime

5.00

### **Käsevariation | Chutney | Feigensenf | Birnenbrot**

Cheese selection | chutney | fig mustard | pear bread

(1/5/7/8) 23.00