VORSPEISE / STARTER

Tagliolini | Trüffel | Rahmsauce
Tagliolini | truffle | cream sauce
(1/2/7/8)
Vorspeise 2 gr Trüffel 42.00
Hauptgang 4 gr Trüffel 68.00
zusätzlicher Trüffel pro gr zum Tagespreis

Rindsfiletcarpaccio | Trüffelvinaigrette | Entenleber | Kerbel-Crème Fraîche
Beef fillet carpaccio | truffle vinaigrette | foie gras | chervil crème fraîche
(1/3/7/9) 34.00

Jakobsmuscheln | Lardo | Butternusskürbispüree
Zitronen-Beurre-blanc | Chips | Thymian
Scallops | lardo | butternut squash mash
lemon beurre blanc | chips | thyme
(1/2/4/7/8/14) 34.00

Nüsslisalat | Wachtelei | Speck | Croutons | Hausdressing
Lamb's lettuce salad | quail egg | bacon | croutons | housedressing
(1/3/4/7/10) 24.00

Ziegenkäse caramelisiert | Rosa Pfeffer | Akazienhonig
Haselnüsse | Feigen Chutney
Caramelised goat cheese | pink pepper | acacia honey
hazelnuts | fig chutney
(7/8/13) 27.00

Spinatsuppe | Comté | schwarzer Knoblauch | Mandeln
Spinach soup | comté cheese | black garlic | almonds
(1/7/8/12) 21.00

HAUPTGANG / MAIN COURSE

Rehrücken | Rotkraut | Timut Pfeffer Birne
Preiselbeeren | Cassisjus | Spätzli
Saddle of venison | red cabbage | timut pepper pear
cranberries | blackcurrant jus | spaetzli
(1/3/7/8) 65.00

Heilbuttfilet | Eierschwämmli | Braeburn Apfel
Haselnüsse | Nussbutterschaum | Risotto
Halibut fillet | chanterelle | braeburn apple
hazelnuts | brown butter foam | risotto
(1/4/7) 48.00

Rindsfilet | Pastinaken-Vanillepüree | Marroni
Rosenkohl | Wacholder-Rotweinjus
Beef fillet | parsnip vanilla mash | chestnuts
brussels sprouts | juniper red wine jus
(1/7/9) 69.00

Portobello | Ofengemüse | Selleriecreme | Asia-Kräuterjus
Portobello mushroom | roasted vegetables | celery cream | asian herb jus
(1/2/4/5/6/7/9/11/12/14) 39.00

KLASSIKER / CLASSIC

Kalbsfilet Geschnetzeltes 'Zürcher Art' | Rösti
Sliced veal fillet 'Zurich style' | Rösti
(7/12) 62.00

Kalbs-Cordon bleu | Trüffelbrie | Landrauchschinken
Spinat | Pommes frites
Veal cordon bleu | truffle brie | smoked country ham
spinach | French fries
(1a/3/7) 57.00

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

Bratapfel | Walnüsse | Caramelglace | Fleur de Sel
Baked apple | walnuts | caramel ice cream | fleur de sel
(1/3/7/8c) 18.00

Fondant au Chocolat | Minze-Sauerrahm Glace
Chocolate fondant | mint-sour cream ice cream
(1/3/7) 18.00

Glaces:
Minze-Sauerrahm | Vanille | Caramel
Ice cream:
Mint-sour cream | vanilla | caramel
(3/7) 6.00

Sorbets:
Mango | Schokolade | Zitrone-Limmette
Sorbets:
Mango | chocolate | lemon-lime
6.00

Käse Variation | Hausbrot | Kirsch-Chutney
Cheese selection | bread | cherry chutney
(1/7/8/10) 26.00

Trüffelbrie | Hausbrot | Kirsch–Chutney
Truffle brie | bread | cherry chutney
(1/7/8/10) 18.00

Alle Preise verstehen sich in CHF inklusive MWST