

MENU



STARTERS

MIXED SALAD

House Dressing 1 4 . 5
Carrots | Cucumbers | Cherry Tomatoes | Radish | Strawberries | Roasted Seeds

MARINATED AND SEARED WATERMELON

Cucumber | Feta Cheese | Macadamia | Date Balsamic 1 7 . 5

MELON & CURED HAM

Watermelon | Charentais Melon | Bündner Cured Ham | Balsamic 1 9 . 5

BEEF TARTARE

Sour Cream | Fresh Herbs | Pistachios | Cornichons 2 3 / 3 5
Crispy Shallots | Toasted Bread
70 g / 140 g

VEGETABLE TARTAR **V**

Mustard Seed | Herb Oil | Crispy Bread 1 7

BAKED BONE MARROW

Braised | Herb Crumble | Fleur de Sel | Fennel Seeds | Pink Pepper 1 8
Toasted Bread
Preparation time: 20 minutes

BÜNDNER PLATTER

Bündnerfleisch | Mostbröckli | Cured Ham | Schlossberger Cheese 2 5
Cornichons | Butter | Bread

SOUPS

GAZPACHO **V**

Grape Seed Oil | Fleur de Sel 1 4

CHILLED MELON SOUP **V**

Fried Parsley 1 5

GARDEN DIVERSITY COMBINED WITH PLEASURE

MIXED SALAT WITH...

House Dressing

Carrots | Cucumbers | Cherry Tomatoes | Radish | Strawberries | Roasted Seeds

OPTIONALLY SERVED WITH:

ROASTED SWISS SALMON 4 8

Beurre Blanc

ROASTED ALPINE PIKEPERCH FILLET 5 0

Café de Paris

BEEF FILET FROM THE SEETAL REGION 7 5

Sauce Béarnaise

LAMB LOIN 5 0

Rosemary Jus

CORN-FED CHICKEN BREAST 3 6

Café de Paris

VEGAN STEAK 4 9

Rosemary Jus

VEGETARIAN

LEMON-SCENTED RISOTTO 3 2

Fresh Herbs | Broccoli | Macadamia Nuts

SAVOY CABBAGE ^V 3 6

Basmati Rice | Black Quinoa | Courgette | Carrot Puree | Crispy Onions

VEGAN STEAK ^V 5 2

Rösti Fries | Vegetables | Rosemary Sauce

MAIN COURSES

SLICED VEAL "ZÜRICH STYLE"	4 9
Rösti (Hash brown) Mushrooms Cream Sauce	
CORN-FED CHICKEN BREAST	3 9
Spätzli Carrots Creamy mushroom sauce	
LAMB LOIN	5 3
Lemon risotto Zucchini Rosemary jus	
VEAL SCHNITZEL	5 4
Rocket Grana Padano Sun-dried Tomatoes Pine Nuts	
SEETALER BEEF ENTRECÔTE	5 7
Rosemary Potatoes Cherry Tomatoes Rocket Grana Padano Balsamic Fleur de Sel	
SEETALER BEEF TENDERLOIN	7 8
Rösti Fries Sautéed Broccoli Glazed Carrots Jus	

FISH

ALPINE PIKEPERCH	5 3
Potato-Lime Puree Spinach Pine Nuts Tomatoes Cream Cheese Butter	
SWISS SALMON	5 1
Basmati Rice Black Quinoa Courgette Carrot Puree Beurre Blanc Herb Oil	

FOR 2 OR MORE PERSONS

CHÂTEAU BRIAND	
Beef from the Seetal region Sous Vide	
400 g	1 4 5
includes two side dishes and one sauce	
800 g	2 7 0
includes four side dishes and two sauces	
ENTRECÔTE DOUBLE	
Beef from the Seetal region	
500 g	1 2 9
includes two side dishes and one sauces	

A TOUCH OF THEATRE AT THE TABLE

Your Châteaubriand is flambéed at the table – a refined little performance with a lasting impression. Carving and filleting are carried out tableside, with discretion, precision and care.

VEGETABLES

COURGETTE (ZUCCHINI) V	7
GLAZED CARROTS V	7
SAUTÉED BROCCOLI V	7
ITALIAN SPINACH	9
Tomato Cream Cheese Cedar Nuts Onions	

SIDE DISHES

LEMON RISOTTO	7
BASMATI RICE BLACK QUINOA V	6
RÖSTI FRIES V	9
SPÄTZLI	7
TRADITIONAL SWISS EGG NOODLES, SOFT AND SLIGHTLY CHEWY, OFTEN SERVED AS A SIDE DISH WITH MEATS, SAUCES OR VEGETABLES.	
HALBINSEL FRIES V	9
with our signature house spice blend	

SAUCES

SAUCE BÉARNAISE	8
MUSHROOM CREAM SAUCE	8
ROSEMARY JUS	8
BEURRE BLANC	8
CAFÉ DE PARIS	8

INFORMATION

Dishes with the following symbol are vegan. **V**

All prices in CHF, including VAT.



Want to know more about our ingredients, where they come from, or allergens? Simply scan the QR code and take your time reading.