

MENU

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STARTERS

MIXED GREEN SALAD

Carrots | Cucumbers | Marinated Cabbage | Roasted seeds | House dressing 1 4 . 5

LAMB'S LETTUCE

Egg | Bacon | Croutons | Grapes | House dressing 1 9

AUTUMN MUSHROOMS

Porcini mushrooms | Chanterelle | Flat-leaf parsley | Shallots 2 4

Additionally fried chanterelles and porcini mushrooms + CHF 7

CARROT TATARE V

Mustard seeds | Herbal oil | Toasted bread 1 7

BAKED BONE MARROW

Fleur de Sel | Lime | Toasted bread | Pink pepper | Herbs crumble | Fennel seeds 2 1

Preparation time 20 minutes

CLASIC BEEF TATARE

Roasted onions | Sour cream | Herbs | Pistachios | Pickled cucumbers 2 5 / 3 7

Toasted bread

70 Grams / 140 Grams

SOUPS

PUMPKIN CREAM SOUP

Roasted pumpkin seeds | Pumpkin seed oil | Cream 1 3

MUSHROOM SOUP

Mushrooms | Parsley 1 4

VEGETARIAN V

BEETROOT RISOTTO

Feta cheese | Parsley | Fried wild broccoli | Cedar nuts 3 4

VEGAN STEAK

Butternut pumpkin | Fried pretzel dumplings | Balsamic onions | Laurel-juniper 5 2

PORCINI MUSHROOM

Mashed potato | Dill | Wild broccoli | Cauliflower | Hazelnut | Quinces chutney 4 8

MENU



MAIN COURSES

ZURICH-STYLE SLICED MEAT	4 9
Veal Rösti Champignons Cream sauce	
BEEF CHEEK	4 4
Mashed potato Roasted onions Butternut pumpkin Brussel sprout Red wine sauce	
SEETALER BEEF TENDERLOIN	7 8
Rösti Fries Sautéed Broccoli Glazed Carrots Jus	
PORK FILET	4 9
Brussel Sprout Whitewine - Risotto Balsamic onions Chanterelles Calvados - cream sauce	
CORN-FED CHICKEN BREAST	4 1
Red cabbage Spätzli Mushrooms Cream sauce	

FISH

SWISS SALMON	5 1
Mashed potato cauliflower Dill Hazelnut Quinces chutney Beurre Blanc	
ALPINE PIKEPERCH	5 3
Beetroot-Risotto Balsamic onions Fried wild broccoli	

FOR 2 PEOPLE OR MORE

SEA BASS IN SALT CRUST	Daily price
Including 2 side dishes and 1 sauce	
CHATEAU BRIAND	
US Prime Beef Great Omaha Sous Vide	
400 Grams	1 4 5
Including 2 side dishes and 1 sauce	
800 Grams	2 7 0
Including 4 side dishes and 2 sauces	
ENTRECÔTE DOUBLE	1 2 9
Beef from the Seetal region	
500 Grams	
Including 2 side dishes and 1 sauce	

A TOUCH OF THEATRE AT YOUR TABLE

*Our Chateau is flambéed before your very eyes – a refined performance with lasting impression.
We carve and fillet at the table with great sensitivity and finesse.*

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SIDE DISHES

BEETROOT-RISOTTO	7
PAN-FRIED PRETZEL DUMPLINGS V	9
MASHED POTATOES WITH ROASTED SHALLOTS	9
SPÄTZLI	7
AU FRENCH FRIES V	9

VEGETABLES

RED CABBAGE V	12
WILD BROCCOLI V	8
CAULIFLOWER V	8
BUTTERNUT PUMPKIN V	8

SAUCES

BÉRNAISE SAUCE	8
MUSHROOM CREAM SAUCE	8
RED WINE JUS	8
BEURRE BLANC	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.