

MENU

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STARTERS

MIXED GREEN SALAD

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

CARROT TATARE ^V

Mustard seeds | Herbal oil | Toasted bread 1 7

LAMB'S LETTUCE

Egg | Bacon | Croutons | Grapes | House dressing 1 9
Additionally fried chanterelles and porcini mushrooms + CHF 7

BAKED BONE MARROW

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

Preparation time 20 minutes

FALL MUSHROOMS

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

CLASSIC BEEF TATARE

Roasted onions | Sour cream | Herbs | Pistachios | Pickled cucumbers 2 5 / 3 7
Toasted bread
small | large

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 | Wild broccoli | Cedar nuts 3 4

PORCINI MUSHROOM

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

VEGAN STEAK

Butternut pumpkin | Pretzel dumplings | Balsamic onions | Bay & juniper jus 5 2

MENU



MAIN COURSES

CORN FED CHICKEN BREAST	4 1
Red cabbage Spätzli Mushrooms Cream sauce	
PORK FILET	4 9
Brussel sprout Whitewine risotto Balsamic onions Chanterelles Calvados cream sauce	
ZURICH STYLE SLICED MEAT	4 9
Veal Rösti Champignons Cream sauce	
BEEF CHEEK	5 2
Mashed potato Roasted onions Butternut pumpkin Brussel sprout Red wine sauce	
SEETALER BEEF TENDERLOIN	7 8
Butternut pumpkin Pretzel dumpling Bay & juniper jus	

FISH

SWISS SALMON	5 1
Mashed potato Cauliflower Dill Hazelnut Quinces chutney Beurre blanc	
ALPINE PIKEPERCH	5 3
Beetroot risotto Balsamic onions Wild broccoli	

FOR 2 PEOPLE OR MORE

SEA BASS IN SALT CRUST	Daily price
Including 2 side dishes and 1 sauce	
ENTRECÔTE DOUBLE	1 2 9
Beef from the Seetal region	
500 Grams	
Including 2 side dishes and 1 sauce	
CHÂTEAUBRIAND	
Beef from the Seetal region 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	

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.*

MENU

VEGETABLES

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

SIDE DISHES

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

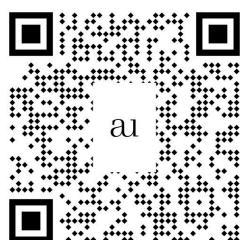
SAUCES

BÉARNAISE SAUCE	8
MUSHROOM CREAM SAUCE	8
BAY & JUNIPER 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.