

MENU

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STARTERS

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

OVEN-ROASTED BEETROOT 1 6
Feta | Maple syrup | Macadamia nuts

CARROT TATARE V 1 7
Mustard seeds | Herbal oil | Toasted bread

LAMB'S LETTUCE SALAD 1 9
Egg | Crispy Bacon | Croutons | Grapes | House Dressing

BAKED BONE MARROW 2 1
Fleur de Sel | Lime | Toasted bread | Pink pepper | Herb crumble | Fennel seeds
Preparation time 20 minutes

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

SOUPS

PUMPKIN CREAM SOUP 1 4
Candied pumpkin seeds | Pumpkin seed pesto | Cream

ROASTED CAULIFLOWER SOUP 1 4
Croûtons | Chives

PARSLEY & WHITE WINE FOAM SOUP 1 5
Pear | Crispy kale

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MEAT

CHICKEN THIGH STEAK	4 4
Fig sauce Port wine risotto Kale Balsamic onions	
ZURICH STYLE SLICED MEAT	4 9
Veal Rösti Creamy mushroom sauce	
BRAISED BEEF CHEEK	5 2
Braised jus Mashed potatoes with crispy shallots Brussels sprouts	
SPORK TENDERLOIN	5 4
Port wine jus Porcini mushrooms Crispy coating Leeks Potato gratin	
SEETAL BEEF FILLET	7 8
Red wine jus Truffled duchesse potatoes Butternut squash Savoy cabbage	

FISH

BREMgarten BROOK TROUT	4 9
Pumpkin seed pesto White wine risotto Butternut squash Sprouts Pumpkin seeds	
SWISS SALMON	5 1
Beurre blanc Herb oil Saffron rice Tenderstem broccoli	
ALPINE PIKE-PERCH	5 3
Herb butter Mashed potatoes Leaf spinach Tomatoes Pine nuts Philadelphia cream cheese	

VEGETARIAN

PAN-FRIED SAVOY CABBAGE ^V	3 8
Herb oil Saffron rice Tenderstem broccoli Pumpkin	
VEGAN STEAK ^V	5 2
Port wine sauce Rösti Kale Beetroot	

MENU



FOR 2 PEOPLE OR MORE

SEA BASS BAKED IN A SALT CRUST

Daily price

Including 2 side dishes and 1 sauce

ENTRECÔTE DOUBLE

1 3 5

Beef from the Seetal region

500 Grams

Including 2 side dishes and 1 sauce

CHATEAUBRIAND

Beef from the Seetal region

400 Gramm

1 4 5

Including 2 side dishes and 1 sauce

600 Gramm

2 1 0

Including 3 side dishes and 2 sauces

A TOUCH OF THEATRE AT THE TABLE

*We flambé our Château right in front of you. A small performance with great effect.
Carving and filleting are also done at the table. Unpretentious, yet carried out with care and finesse.*

SAUCES

BEURRE BLANC

8

HERB BUTTER

8

PORT WINE JUS

9

SAUCE BÉARNAISE

9

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SIDE DISHES

WHITE WINE RISOTTO	7
SMASHED POTATOES WITH CRISPY FRIED SHALLOTS	7
SAFFRON RICE V	8
AU FRENCH FRIES V	9
POTATO GRATIN	11

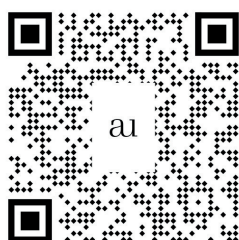
VEGETABLES

KALE V	8
BUTTERNUT SQUASH V	8
TENDERSTEM BROCCOLI V	12
LEAF SPINACH	14
Tomato dice Pine nuts Philadelphia cream cheese	

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.