

MENU

au

STARTERS

MIXED GREEN SALAD 14.5
Carrots | Cucumbers | Marinated Cabbage | Roasted seeds | House dressing

OVEN-ROASTED BEETROOT 16
Feta | Maple syrup | Macadamia nuts

CARROT TATARE V 17
Mustard seeds | Herbal oil | Toasted bread

LAMB'S LETTUCE SALAD 19
Egg | Crispy Bacon | Croutons | Grapes | House Dressing

BAKED BONE MARROW 21
Fleur de Sel | Lime | Toasted bread | Pink pepper | Herb crumble | Fennel seeds
Preparation time 20 minutes

CLASSIC BEEF TATARE 25 / 37
Roasted onions | Sour cream | Herbs | Pistachios | Pickled cucumbers | Toasted bread
small | large

SOUPS

PUMPKIN CREAM SOUP 14
Candied pumpkin seeds | Pumpkin seed pesto | Cream

ROASTED CAULIFLOWER SOUP 14
Croûtons | Chives

PARSLEY & WHITE WINE FOAM SOUP 15
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

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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

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

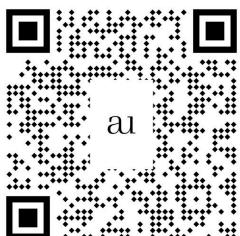
KALE V	8
BUTTERNUT SQUASH V	8
TENDERSTEM BROCCOLI V	12
LEAF SPINACH	14

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.