

STARTERS

GARDEN FRESH GREEN SALAD ... 12.50

beetroot, kale, orange, hazelnut & crostini

LAMB'S LETTUCE SALAD ... 14.50

local bacon, organic egg, french dressing

* add wild mushrooms + 4.50 *

WARM BEETROOT-PEAR SALAD WITH GOAT CHEESE ... 15.50

garden chervil, nuts

SOUP OF THE DAY ... 9.50

CREAMY BEETROOT-SOUP WITH SCALLOP ... 16.50

wasabi, tarragon & hazelnuts

BONE MARROW FROM SWISS BEEF ... 17.50

king oyster mushrooms and pommery mustard crouton

* 20mins preparation time *

WINTER

RISOTTO WITH WILD MUSHROOMS ... 29.50/19.50

truffle oil, parmesan, pink pepper & kale

SWISS BEEF FILET (160G) WITH BACON ... 54.50

rosemary sauce, pommes duchesse, parsnip & carrots

* add grilled bear-crawfish +8.50 *

GRILLED LAMB RACK (GB) WITH HERBS ... 46.50

rosemary sauce, parsnip, potatoes & wild herbs salad

WHOLE SWISS TROUT ... 34.50

sweet potato mash with smoked pepper & cabbage

CLASSICAL MAINS

FRESH LEMON RICOTTA RAVIOLI ... 29.50/19.50

from Patricia Fontana, fresh tomatoes, chive, butter

* add wild mushrooms + 4.50 *

LOCAL SWISS MEATLOAF ... 22.50/18.50

potatoes with rosemary & honey-thyme-mustard

* add a fried egg +3.50 *

SWISS BEEF BURGER IN A BRIOCHE BUN ... 29.50

180 gr., Cheddar, onions chutney, mayonnaise with sundried tomatoes, bacon, pickle, Zurich fries

* add a fried organic egg +3.50 *

IRISH BLACK ANGUS ENTRECÔTE (200 G) ... 48.50

with homemade Café de Paris butter, shoestring potatoes

SWISS BEEF TATAR ... 32.50

served with roasted brown bread or white toast

* add Cognac or Calvados +3.50, truffle fries +9.50 *

KANTOREI WIENERSCHNITZEL ... 43.50

Breaded swiss veal escalope, french fries or cucumber salad with poppy seeds

TRADITIONAL ZURICH GESCHNETZELTES ... 39.50

Tender, sliced swiss veal on a mushroom cream sauce & rösti

SWISS VEAL LIVER 'BERLIN STYLE' ... 34.50

rösti, apples, onions

