

## BY THE GLAS 1DL

|  |                 |
|--|-----------------|
| Champagner Laurent Perrier             | 17              |
| Prosecco Astoria                       | 10              |
| Secco Bianco by Rimuss (non-alcoholic) | 10              |
| Bündner Federweiss Graubünden          | 9 <sup>50</sup> |
| Pinot Grigio Italy                     | 9               |
| Riesling Germany                       | 9               |
| Pinot Noir Graubünden                  | 9 <sup>50</sup> |
| Rioja Crianza Spain                    | 9               |
| Primitivo Italy                        | 9               |
| Florus Moscadello, Banfi Italy         | 13              |

## APERITIF






|   |    |
|---|----|
| Peach Me Up (non-alcoholic)   | 13 |
| Martini Vibrante & Florale, lemon juice, egg white, peach syrup and Tonic Water |    |
| Berry Berry Lady (non-alcoholic)  | 13 |
| Martini Vibrante & Florale, lemon juice, egg white and rhubarb Tonic Water      |    |
| Wildberry Cooler (non-alcoholic)  | 11 |
| Wildberry Tonic, Martini Vibrante, lemon  |    |
| Porto Tonic   | 14 |
| Niepoort Dry White, Tonic Water, cucumber                                       |    |

## GRILL

Herb butter or port wine jus | linguine, French fries, quark spaetzli, fresh market vegetables or seasonal leaf salad

|                                |    |
|--------------------------------|----|
| Grass-Fed Beef Fillet (150g)   | 54 |
| Corn-Fed Chicken Breast (180g) | 35 |
| Veal Paillard (180g)           | 45 |
| Swiss Lamb Loin (200g)         | 44 |
| Additional side dish           | +5 |





## STARTERS

|   |    |
|---|----|
| Seasonal Leaf salad   3, 10, 15       | 15 |
| Pumpkin seeds   Balsamic Dressing   |    |
| Heirloom Tomatoes with Burrata   7, 8 | 16 |
| Basil   Pine Nuts   |    |
| Pâté en Croûte 1, 3, 7, 8, 9, 10  | 14 |
| Apricote   Sauce Cumberland   Herbs   |    |
| Hand plated beef carpaccio (70g) 1, 3, 7,   | 19 |
| Shallots   Fleur de Sel   Parmesan  |    |
| served as main course (140g)  | 35 |
| French Onion Soup  1, 7, 9   | 13 |
| Brioche   Alpine cheese   |    |
| Soup of the Day please ask a member of our staff  | 13 |

## CLASSICS

|  |    |
|--|----|
| Pork Cordon Bleu 1, 3, 5, 7, 8               | 35 |
| French fries                                 |    |
| with market vegetables or small leaf salad   | +5 |
| Venison Medaillons (ca. 160g) 1, 3, 7, 9, 10 | 44 |
| Cognac Sauce   Brussel Sprouts   Spätzli     |    |

## MAIN COURSES


|   |    |
|---|----|
| Dish of the Day please ask a member of our staff  | 39 |
| Pan-fried Lostallo Salmon (160g) 1, 3, 4, 7, 9  | 43 |
| Linguine   Carrrot   Pumpkin   Beurre Blanc   |    |
| Sliced veal Zurich style  1, 3, 7, 9   | 45 |
| Roesti   mushrooms  |    |
| Pumpkin-Ricotta Tortellini  1, 3, 7, 8, 9  | 32 |
| Pumpkin   Thyme   |    |
| Risotto with Forestmushrooms   7, 9 | 33 |
| Chives   Parmesan   |    |

## RECOMMENDATION

Set Menu with market-fresh ingredients  
and daily prepared

4 Course Menu 65  
3 Course Menu 58

prices are in Swiss francs and include VAT

 = vegetarian  = gluten free, for detailed information about ingredients which cause allergies or unwanted reaction, ask a member of the staff