

Starters

Green salad	8,00 CHF
Mixed Salad	10,00 CHF
Lamb's lettuce with egg	14,00 CHF
Chicory and orange salad with smoked trout fillets	16,00 CHF
Beef Tartare medium or racy acidity	23,00 CHF

Soups

Beef bouillon with strips of pancake	12,00 CHF
Parsnip and tonka bean soup with white chocolate	13,00 CHF
Potato soup with truffle oil	14,00 CHF

Vegetarian dishes

Beetroot risotto with colourful vegetables and Sbrinz crisp	26,00 CHF
Tagliatelle with creamy fine truffle sauce	27,00 CHF

Main Courses

All our main courses are served with a parsnip puree and winter vegetables

Roasted pork steak served with a pepper sauce and boiled potatoes / 180gr	28,00 CHF
Sous-vide cooked chicken breast with orange jus	29,00 CHF
Sous-Vide cooked beef fillet with truffle jus / 150gr	46,00 CHF

Side dishes for main courses

White wine risotto	4,00 CHF
French Fries	4,00 CHF
Tagliatelle	4,00 CHF
Boiled potatoes	4,00 CHF
Vegetables	5,00 CHF

Fish dishes

Salmon slice served in a pistachio crust on white wine risotto	39,00 CHF
Deep fried fillet of perch with tartar sauce and parsley potatoes	39,00 CHF
Fried fillets of perch with almonds and parsley potatoes	39,00 CHF

Fish dishes

Sous-Vide cooked pink char fillet «Zuger Art» 42,00 CHF
served with a white wine herb sauce and risotto

Swiss specialities

Älplermagronen «Urner style» ¹⁹ 25,00 CHF
with sweated onions and homemade apple sauce

Stuffed beef roulade 36,00 CHF
served in its gravy with pasta and seasonal vegetables

Strips of veal «Zurich style» 41,00 CHF
served with crispy «Rösti»

The classics

Breaded escalope of veal «Cordon bleu» 42,00 CHF
with french fries and vegetables

Châteaubriand with sauce Béarnaise 59,00 CHF
vegetables and side dish of your choice / for two or more persons / price per person / available until 9pm