



MENU

SPECIAL EVENTS

Starters

Cucumber carpaccio
with marinated feta, pomegranate and croutons
18.50

Caesar salad
with bacon, Parmesan and croutons
17.00

Colorful garden salad
with vegetable strips, seeds and nuts
14.00

Zurich aperitif platter
Shoulder ham, chorizo, dry-cured beef,
garlic-cured bacon, mountain cheeses and pickled
olives, served with homemade bread and butter
33.00

Main courses

Riz Casimir
sliced chicken in a creamy Madras curry sauce
served in a rice ring, garnished with fresh fruits
29.00

Veal liver
from Zurich Oberland
with hash browns
36.00

Sliced veal «Zurich style»
in a mushroom cream sauce
served with spaetzle
40.00

Macaroni with minced beef
and apple puree
25.50

Hot oven meatloaf
with potato salad and mustard
25.50

Vegetarian & Vegan

Capuns
25.50

Raviolini ratatouille (V)
with wild garlic pesto
28.50

Desserts

Coupe Romanoff
strawberries, vanilla ice cream and whipped cream
13.50

Apple sorbet
with Berliner Luft
13.00

Wild berries crème brûlée
in a Weck jar
11.00

Lukewarm brownie
with sour cream ice cream and whipped cream
12.80

All prices are in Swiss francs incl. VAT. Our staff will be happy to provide you with allergy information.
Our meat, fish and bread are from Switzerland, unless otherwise stated. (V) Vegan