



MENU

SPECIAL EVENTS

Starters

Caesar salad

with bacon, Parmesan and croutons

17.00

Caesar salad with chicken

bacon, Parmesan, croutons and chicken strips

25.00

Colorful garden salad

with vegetable strips, seeds and nuts

14.00

Lake Zurich 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

31.00

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

28.00

Rustico Ragu di Melanzane

stuffed with grilled eggplant ragout served with homemade wild garlic pesto

28.50

Desserts

Coupe Romanoff

strawberries, vanilla ice cream and whipped cream

13.50

Apple sorbet

with Berliner Luft

13.00

Matcha 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.  Vegan