



Wine & Dine

Chilled Cherry Gazpacho
mint, Lake Zurich Whitefish Ceviche
22.50

Selection of Lake Zurich Fish
cured, marinated and smoked
cucumber, gin
28.50

Gently Tempered Lake Zurich Albeli Fillet
black squid ink pasta, artichoke
white balsamic foam
52.00

Pan-Seared Lake Zurich Pike Fillet (boneless)
chanterelles, mushroom jus
bell pepper, potato pavé
58.00

Valais Apricot Tartlets
lavender, elderflower ice cream
18.50

Selection of Aged Swiss Cheeses
chutneys, fruit bread
18.50

4-Course Tasting Menu 110.00
5-Course Tasting Menu 125.00
6-Course Tasting Menu 135.00

Sonnenseite 2023
Weingut Rütihof, Uerikon
10cl 9.50

Pinot gris 2024
Lüthi Weinbau, Männedorf
10cl 11.50

Stäfa Saphir 2023
Pünter Weinbau, Stäfa
10cl 10.50

Meilener Pinot Noir Sélection 2021
Weinbau Schwarzenbach, Meilen
10cl 14.50

"Sous l'escalier" 2024
Domaine du Mont d'Or, Wallis
5cl 10.50

Spirit & Soul, Zweigelt Likörwein
Weingut Rütihof, Uerikon
5cl 10.50

4-Course Wine Pairing 42.00
5-Course Wine Pairing 50.00
6-Course Wine Pairing 58.00