



Soups

Hokkaido pumpkin soup with coconut milk, lemongrass and chili oil	12.50
Homemade clear venison broth with braised marmot ravioli	14.50
Asia inspired lake fish soup with a whitefish wan-tan and pike bottarga	16.50

Appetizers

Mixed green salad with pumpkin pickles and a pumpkin seed oil dressing	12.50
Warm goat cheese salad with poached quince, chutney and roasted beechnuts	16.50
Lamb's lettuce with fried lake fish liver and a cranberry-chili dressing	18.50
Pepper crusted Tuna Tataki with Wasabi and Miso, red cabbage kimchi	18.50
Three different lake fish marinated and smoked with beets	22.50
Terrine and liver-mousse of local deer, chamois and ibex with rosehip-chutney and barberry brioche	24.50
Carpaccio of local deer with pickled fir sprouts, fermented green walnuts and Girenbader cheese	24.50
Homemade tagliarini pasta with artichokes and chard in extra virgin olive oil from Podere Riparbella in Tuscany	22.50



Fish from the Lake Zurich

Since we only refine fish from Lake Zurich, the offer may vary daily

	Small	Regular
White wine steamed whitefish filets Riesling x Sylvaner sauce with herbs, basmati rice and spinach	33.00	38.00
Pan fried whitefish filets, lemongrass-coconut milk sauce pumpkin mash with ginger and chard	35.00	40.00
"Albeli" small whitefish filets, fresh mushrooms creamy savoy cabbage with "Schüblig" and mountain potato mash	37.00	42.00
Deep fried perch filets, herb-mayonnaise and boiled potatoes	39.00	44.00
Pan fried perch filets, herb butter sauce, an old family recipe, served with basmati rice	39.00	44.00

Vegetarian Dishes

Bread dumpling with a mushroom cream sauce, red cabbage and chestnuts	34.50
Homemade tagliarini pasta with artichokes and chard in extra virgin olive oil from Podere Riparbella in Tuscany	36.50

Meat & Fowl

	Small	Regular
Crispy seared guinea-fowl breast glazed with rowanberry honey, creamy savoy cabbage with "Schüblig" and spaetzle		38.00
Grilled beef tenderloin with "Lardo di Colonnata" mountain potato mash and butternut squash	49.00	54.00



Venison

	Small	Regular
Puled marmot ragout on homemade buck weed pasta with char and pumpkin		38.00
Slowly confit venison shoulder with mushrooms bread dumpling, red cabbage and chestnuts	33.00	38.00
Venison shank braised in Pinot Noir with pumpkin mash and brussels sprouts with bacon		42.00
Grilled venison escalope with port wine cream sauce, spaetzle, red cabbage, chestnuts and brussels sprouts with bacon	41.00	46.00
Roasted saddle of venison, flamed at the table with sauteed grapes and walnuts, garnished with everything what belongs to it, in two servings <i>(minimum of 2 persons, according to availability or better pre-order)</i>	58.00 per person	
Rack of chamois, with cocoa bean and fir crust mountain potato mash, red cabbage and chestnuts		64.00

Designation of origin:

Perch / whitefish

Venison / beef

Lake Zurich

Switzerland

tuna Philippine

Desserts

Chestnut puree with whiskey, whipped cream and meringue	10.50	12.50
Dark chocolate mousse with plum compote and double cream de la Gruyère	12.50	14.50
Three refreshing homemade sorbets		14.50
Crème brûlée in three different flavors		16.50
Guanaja chocolate lava cake with fir sprouts-sour cream ice <i>(please allow 20 minutes for preparation)</i>		18.50
Assorted Swiss cheese with chutney	12.50	16.50