



Soups

Hokkaido pumpkin soup with coconut milk, lemongrass and chili oil	12.50
"Bisque" from Lake Zurich Crayfish with a pike dumpling	16.50
Asia inspired lake fish soup with a pike ravioli and bottarga	16.50

Cold Appetizers

Mixed green salad with pumpkin pickles and dressing with pumpkin seed oil	12.50
Winter salad with orange segments and dates garnished with walnuts and local blue cheese	14.50
Lamb's lettuce with fried lake fish liver and a cranberry-chili dressing	18.50
Pepper crusted Tuna Tataki with Wasabi and Miso and red cabbage Kimchi	18.50
Variation of three different marinated and smoked lake fish	24.50
Carpaccio of local beef with black walnuts, marinated chanterelles and aged Girenbader cheese	24.50

Hot Appetizers

Homemade tagliarini pasta with goat cheese and chard in extra virgin olive oil from Podere Riparbella in Tuscany	18.50
Sea scallops three different ways Chefs surprise!	24.50



Fish from the Lake Zurich

small large

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

White wine steamed whitefish filets Räuschling sauce with herbs, basmati rice and spinach	33.00	38.00
Pan fried small whitefish filets, lemongrass-coconut milk sauce pumpkin mash and bok choy	35.00	40.00
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
Olive oil confied pike with seasonal mushrooms, savoy cabbage with "Saucisson" and mountain potatoe mash	40.00	45.00

Seafood

Sesame crusted tuna steak seared rare pumpkin mash with ginger and bok choy	39.00	44.00
Butter poached Canadian lobster tail homemade crab ravioli and sauce Bisque		54.00

Vegetarian Dishes

Homemade tagliarini pasta with goat cheese and chard in extra virgin olive oil from Podere Riparbella in Tuscany		32.50
Bread dumpling with mushroom ragout and seasonal vegetables		34.50



Meat and Fowl

	small	large
Crispy seared guinea-fowl breast glazed with rosemary honey, creamy savoy cabbage with “Schüblig” and bread dumpling		38.00
Swiss mountain ibex two ways, roasted leg and confit shoulder with mountain potatoe mash and heirloom carrots	47.00	52.00
Hand cut veal chop with mushroom ragout homemade taglierini pasta and seasonal vegetables		54.00

Designation of origin:

Perch / whitefish / pike / crayfish
Scallops / lobster
Guinea-fowl

Lake Zurich
Canada
France

tuna
veal / beef
ibex

Philippine
Switzerland
Switzerland

Desserts

Dark chocolate mousse with plum compote and double cream de la Gruyère	12.50	14.50
Three refreshing homemade sorbets		14.50
Variation of different flavored Crème brûlée		16.50
Small variation of homemade desserts		16.50
Guanaja chocolate lava cake with lemon verbena-sour cream ice (please allow 20 minutes for preparation)		18.50
Assorted Swiss cheeses with chutneys	12.50	16.50