



Soups

Pumpkin soup with coconut milk, lemongrass and chili oil	14.50
Asia inspired lake fish soup with a whitefish wan-tan and pike bottarga	18.50

Appetizers

Mixed green salad with roasted nuts, pomegranate seeds and a cocoa balsamic dressing	12.50
Warm goat cheese salad with poached wild pears, cornelian-cherry chutney and roasted hazelnuts	16.50
Lamb's lettuce with fried lake fish liver and a cranberry-chili dressing	22.50
Pepper crusted Tuna Tataki with Wasabi and Miso, red cabbage kimchi	22.50
Carpaccio of local deer with pickled fir sprouts, fermented green walnuts and Sbrinz cheese	24.50



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
"Albeli" pan fried small whitefish filets, lemongrass-coconut milk sauce pumpkin mash with ginger and bok choy	37.00	42.00
Deep fried perch filets, herb-mayonnaise and boiled potatoes	41.00	46.00
Pan fried perch filets, herb butter sauce, an old family recipe, served with basmati rice	41.00	46.00

Vegetarian Dishes

Bread dumpling with a mushroom cream sauce, red cabbage and chestnuts	38.50
Vegan pumpkin coconut milk curry with chick peas and basmati rice	34.50
Chestnut campanelle pasta with chard, pear and Jersey blue cheese	36.50

Meat & Fowl

	Small	Regular
Crispy seared guinea-fowl breast glazed with rowanberry honey, red wine sauce, pumpkin mash and bok choy		38.00
Oven roasted veal chop with fresh mushrooms creamy savoy cabbage with "Schüblig" and bread dumpling		64.00



Venison

	Small	Regular
Slowly braised venison shank with sweet and sour onions bread dumpling, red cabbage and chestnuts		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, in two servings <i>(minimum of 2 persons, according to availability or better pre-order)</i>	62.00 per person	

Designation of origin:
Perch / whitefish / pike
Venison / beef

Lake Zurich
Switzerland

tuna
guinea-fowl

Philippine
France

Desserts

Chestnut puree with whiskey and homemade vanilla ice cream	12.50	14.50
Dark chocolate mousse with plum compote, lavender and tonka	14.50	16.50
Three refreshing homemade sorbets		14.50
Variation of different flavored crème brûlée		16.50
Wild Bolivian chocolate lava cake with gelato from lemon balm <i>(please allow 20 minutes for preparation)</i>		18.50
Assorted Swiss cheese with chutney	<i>4 / 6 varieties</i>	12.50
		16.50