



## *Soups*

"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 roasted nuts, pomegranate seeds and a balsamic dressing	12.50
Salad from raw and cooked asparagus, honey-truffle dressing with air-dried ham from the Swiss mountains	22.50
Pan fried lake fish liver with spring salad and a raspberry-piment d'espelette dressing	18.50
Pepper crusted tuna tataki with wasabi and ginger raw marinated asparagus salad with miso dressing	18.50
Tatar of three different lake fish raw, marinated and smoked with gin-cucumber	22.50
Carpaccio of local beef with marinated mushrooms, grape mustard, black walnuts and aged Girenbader cheese	24.50

## *Hot Appetizers*

Homemade tagliarini pasta with wild garlic pesto, green and white asparagus in extra virgin olive oil from 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 (coregonus) Riesling x Sylvaner sauce with herbs, basmati rice and spinach	33.00	38.00
Pan fried whitefish filets (coregonus), lemongrass-coconut milk sauce sweet potato mash and bok choy	33.00	38.00
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
Lake pike filet (boned) poached in olive oil, saffron-absinth sauce green and white asparagus and mountain potato mash	40.00	45.00

## *Seafood*

Sesame crusted tuna steak seared rare sweet potato mash with ginger and bok choy	39.00	44.00
Butter poached Canadian lobster tail served with homemade lobster ravioli and bisque sauce		56.00

## *Vegetarian dishes*

Homemade tagliarini pasta with wild garlic pesto, green and white asparagus in extra virgin olive oil from Tuscany		32.50
Ricotta Malfatti with creamy swiss chard and cheese		34.50



## *Meat and Fowl*

	small	large
Crispy seared guinea-fowl breast with lemongrass-coconut milk sauce, sweet potato mash and bok choy		38.00
Slow cooked local beef "Tafelspitz" with merlot sauce mountain potato mash und spring vegetables	37.00	42.00
Swiss lamb two ways, roasted racks and confit shoulder with malfatti and swiss chard gratin	43.00	48.00
Oven roasted veal chop with fresh morel mushroom sauce green and white asparagus and homemade wild garlic noodles		54.00

### Designation of origin:

Perch / whitefish / pike / crayfish  
 Scallops / lobster  
 veal / beef / lamb

Lake Zurich  
 Canada  
 Switzerland

tuna  
 Guinea-fowl

Philippine  
 France

## *Desserts*

Dark chocolate mousse with rhubarb and strawberry	12.50	14.50
„Strawberry Napoleon“ marinated strawberries between crispy pastry with vanilla ice cream	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 pear bread and compote	4 or 6 varieties	12.50
		16.50