

STARTERS

Goat's cheese 19.50/29.-
Tomato and peach salad
rocket salad

Pan-fried Octopus 23.-
Miso pointed cabbage
ginger gremolata

Omoso beef tatar 28.-/39.-
Pickles • toast or
French fries

Grilled 21.-
baby gem lettuce
Chanterelle mushrooms
pomegranate • yogurt sauce

SALADS / SOUPS

Burrata 21.-
Bread salad • summer
vegetables • tomato and
lime dressing

Mixed leaves 16.-
Fresh herbs • sprouts
croûtons • housedressing

Cauliflower 16.-
and coconut Soup
Broad bean falafel • lemon
yogurt

Soup of the day 14.50

Our staff will be happy to
inform you about any
intolerances and allergies.

All prices in CHF and incl.
VAT.

Alpstein chicken breast with giant prawn

Sesame rice • pak choi
lobster and basil sauce

48.-

MAIN COURSES

Homemade meat loaf
"Helvetia" 42.-
Mashed potatoes • mushrooms
bacon • veal gravy

Wiener Schnitzel 52.-
Veal • potato and cucumber
salad with yoghurt • cranberries

Sliced veal "Zurich style" 54.-
Veal • butter roesti

Salmon trout fillet 46.-
Sweet potato purée • roasted
cauliflower with peperoncini
Salsa Verde

Ratatouille 34.-
White beans • potato crisps
garlic bread

Green risotto 35.-
Fresh herbs • peas
snow peas • chanterelles

Holzen lamb gigot 46.-
Tomato couscous with
dried apricots • parsley
aubergine

DESSERTS

Mille-Feuille 17.-
Mascarpone cream
fresh strawberries
basil and lime sorbet

Rum-poached peaches 15.-
Yogurt marshmallow foam
almond brittle

Ice cream 5.-/scoop
and sorbets
Vanilla • Maracaibo chocolate
raspberry • mango • salted
caramel

Lemon Tart 16.-
Marinated blueberries
pistachio

Affogato al caffè 9.50

We use:

Beef for Tatar from Jumi from
Boll

Lamb from butcher Holzen in
Ennetbürgen

Veal for our Veal Zurich style,
Beef and **Veal** for our meat loaf
from Butcher Rust from St.
Johann

Trouts from the organic trout
farm of family Glauser from
Bachs

Declaration:

Beef, pork, veal, poultry, trout,
lamb: CH
Octopus: ESP
Prawn: VN / Bread: CH