

STARTERS

Warm 19.50/29.-
goat's cheese
Rocket & red cabbage salad
apricot chutney • brioche

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

Pumpkin-feta salad 19.50.-
Pear • walnuts
cranberry dressing

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

Eggplant cream soup 16.-
Pickled bellpepper cubes
pine nuts • basil oil

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.

**Entrecôte
Café de Paris**

"Züri" fries • leaf spinach

56.-

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

Gnocchetti Sardi 34.-
Broccoli • pumpkin
crème fraîche • almonds

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

Pork tenderloin medallion 46.-
from Thurgau apple-fed pork
Tagliatelle • broccoletti
chanterelle sauce
"Belper Knolle" cheese

DESSERTS

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

Poppy seed parfait 16.-
Plum compote • 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

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

Trout from the organic fish
farm Bachserfisch in Bachs

Declaration:

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