

STARTERS

Goat's cheese 18.50/28.-
in a puff pastry patty
Mixed leaves • nectarine
chutney

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

"Roastbeef" 23.-
of wild boar
Field salad • pickled red
cabbage • walnut pesto

Mushroom tart 19.50
with dill & Blue Cheese
Warm Brussels sprout salad
with pear

SALADS / SOUPS

Autumn salad 19.-
Sautéed porcini mushrooms
pumpkin • seeds • fig-
mustard dressing

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

Pumpkin cream soup 15.-
Ginger Amaretti
crispy leek

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.

Venison schnitzel

Quark dumplings
red cabbage
chestnuts • cranberries
game cream sauce

49.-

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

Pan-fried organic
trout fillets 46.-
Camargue rice • leek
chanterelles
mustard seed-dill sauce

Mushroom ragout 34.-
Gratinated mashed potatoes
organic onsen egg
braised leeks

Red cabbage risotto 34.-
Buche de Lucay goat's cheese
field salad • hazelnuts

Slow-roasted
deer shoulder 44.-
Quark dumplings • sautéed
porcini mushrooms • Brussels
sprouts with pear and bacon
Pepper-Balsamic jus

DESSERTS

Crème brûlée 15.-
Rum-stewed plums

Fig Clafoutis 16.-
Goat's cheese espuma
walnut brittle

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

Chestnut Cake 15.-
Redcurrant sorbet

Bolivia chocolate mousse 16.-
Double cream

We use:

Beef for Tatar from Jumi from
Boll

Veal for our Veal Zurich style
and **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:
CH
wild boar, venison, deer: DE
Bread: CH