

The finest combination of Food & Art

Light meals for lunch

You prefer a light quick lunch?
Have a look at our daily choices

Business - Lunch

Daily recommended lunch menu per person CHF 43.00

Starter (Soup or Salad)
A main course of Fish or Meat
Coffee or Espresso

Evening entertainment on a plate

Whether you are dining as a couple or with friends
Let us delight your taste buds with fresh seasonal produce

Menu "Léger"

Light Dinner Menu of your choice per person CHF 65.00

Appetizer
Soup and / or Starter
A main course of Fish or Meat
Cheese or Sweet
Coffee or Espresso

Menu "Bombance"

Fine Dining of your choice per person CHF 80.00

Appetizer
Soup and / or Starter
Between course
A main course of Fish or Meat
Cheese or Sweet
Coffee / Espresso

All prices are in Swiss Francs CHF and include VAT 8%

Salads & Cold Dishes

(Available as starter or main course)

| | Starter | Main Course |
|--|---------|-------------|
| Bouquet of salad leaves complimented with: | | |
| bacon, herbs and croutons | 10.50 | 23.00 |
| forest mushrooms, pan fried and deep fried | 12.00 | 26.00 |
| green and white asparagus | 13.00 | 28.00 |
| asparagus with Parmesan cheese | 13.50 | 29.00 |
| deep fried filet of perch | 13.50 | 29.00 |
| pan fried king prawns | 15.50 | 33.00 |
| pan fried veal liver | 14.00 | 30.00 |
| All salads flavoured with olive oil and balsamic vinegar | | |
| | | |
| Asparagus duet with local farm ham | 14.50 | 31.00 |
| | | |
| Asparagus duet | 16.50 | 35.00 |
| with air dried ham grisons "Allegra" | | |
| | | |
| Roastbeef rosa fried | 14.00 | 30.50 |
| with sauce tartar and a small salad bouquet | | |
| | | |
| Norwegian smoked salmon | 15.50 | 33.00 |
| Served with horseradish crème-fraiche | | |
| toast and butter | | |
| | | |
| Steak Tartar with toast and butter... | 14.50 | 31.00 |
| classical, with cognac and seasoned | | |
| as mild or as hot as you like | | |

Out of the Soup Pot

| | | |
|---|------|-------|
| Consomme Célestine | 8.00 | 12.50 |
| Clear beef soup with strips of pancake | | |
| | | |
| Cream of Asparagus | 8.50 | 13.00 |
| with a whirl of cream and toasted almonds | | |
| | | |
| Cream of wild garlic with croutons | 8.00 | 12.50 |
| | | |
| Cream of tomato | 8.50 | 13.00 |
| with strips of sun dried Italian tomatoes | | |

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Pasta & Vegetarian Dishes

| | Starter | Main Course |
|--|---------|-------------|
| Fresh asparagus with sauce of your choice mayonnaise, hollandaise or maitaise | 15.50 | 33.00 |
| Fresh asparagus and asparagus ravioli on a wild garlic pesto | 15.00 | 32.00 |
| Fresh asparagus "Viva Italia" with air dried ham and parmesan, lightly toasted | 15.50 | 33.00 |
| Fresh asparagus with a creamy morel sauce on a puff pastry cushion | 17.50 | 37.00 |
| Stroganoff of wild mushrooms on homemade Noodles with a paprika - sour cream sauce | 14.50 | 31.00 |
| Pan fried strips of chicken breast or | 13.00 | 28.00 |
| Pan fried king prawns Indian style with homemade noodles on a creamy curry sauce Served with banana croquettes and caramelized pineapple | 15.50 | 33.00 |

From the Seas

| | | |
|---|--|-------|
| Battered and deep fried filet of perch served with tartar sauce boiled potatoes and leaf spinach | | 35.50 |
| Pan fried dorado and grilled salmon served with creamy asparagus and new potatoes | | 38.50 |
| Assorted fish platter "Neptune" a harmony of fish and king prawns served with creamy asparagus and new potatoes | | 41.00 |
| Sauted king prawns "Butterfly" served with leaf spinach and herb rice | | 42.50 |
| Surf and Turf in double plate king prawns served with leaf spinach and herb rice filet of beef with a creamy morel sauce with homemade noodles and green asparagus | | 45.00 |

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Trendy & Market Dishes

| | |
|---|-------|
| Veal liver strips, pan fried in herb butter served with Rösti potatoes | 34.50 |
| Traditional sliced veal "Zurich style" sliced veal on a creamy mushroom sauce served with Rösti potatoes | 37.00 |
| Veal strips "Primavera" in a light creamy sauce with asparagus served with wild garlic "Spätzli" | 39.50 |
| Escalope of veal "Viennese style" in breadcrumbs and pan fried served with herb rice and vegetables | 38.00 |
| Veal steak "Maltese" on orange flavoured hollandaise sauce served with green asparagus and new potatoes | 45.50 |
| Veal steak "Morilles" on a creamy morel sauce served with wild garlic Spätzli and cherry tomatoes | 46.00 |
| Australian lamb cutlets "Rolls Royce" on rosemary sauce served with wild garlic Spätzli and cherry tomatoes | 42.50 |
| Australian lamb rack "Rolls Royce" served with creamy asparagus and new potatoes | 44.00 |
| Filet of beef goulash "Tricolore" strips of beef filet and colourful pepperonis pan fried in butter and served with homemade noodles | 42.00 |
| Filet of beef "Far East" strips of beef filet marinated with soya, herbs and peppers pan fried in butter served with zucchini and herb rice | 42.00 |
| Surf and Turf in double plate king prawns served with leaf spinach and herb rice filet of beef with a creamy morel sauce with homemade noodles and green asparagus | 45.00 |
| Filet of beef with a pink peppercorn jacket slowly pan fried in butter served with green and white asparagus and new potatoes | 44.50 |

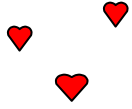
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Cheese & Port

Carefully stored and ready to be enjoyed.

Seasonal cheese assortment from
choose your favorites 10.50

Compliment your cheese plate with our 10 or 20 year old Taylor's Port



Sweet Temptations

We offer some classical desserts
but also some sweet temptations.

Caramel cream 8.00
home made the old way using fresh Swiss cream

Apple fritters 9.50
with cinnamon and vanilla ice cream

Chocolate mousse "Black & White" 9.00

Chocolate icing with vanilla ice-cream 8.00

Pineapple Carpaccio perfumed with cherry "Schnapps"
and trio of sherbets 9.50

Chocolate surprise 13.00
a must for chocolate lovers



Sherbets & Ice creams



with "Schnapps" or Tonic Water 9.50 7.50

Blood orange sherbet with Champagne



Pineapple sherbet with Bacardi

Lemon sherbet with Wyborova Vodka

The ice cream lovers among our guests should seek inspiration
from our separate **dessert menu**.