

Menu



Starter

Belvoir salad

tricoloured carrots – orange blossom – goat cheese – red onions

17



Various types of celery

celery steak – tomato-celery-juice – pickled celery

19



Duck liver terrine

quince jam – port wine jelly – brioche

26

Oysters

whispering angel – granny smith – ginger

26

Intermediate course

Bouillabaisse

rouille sauce – homemade baguette

21



Anna potatoes

mushrooms – sunflower seeds – onion-soja-jus

19



Lobster Tail

pineapple – jalapeño foam – peanuts

25

Tapas

Madrid-style croquette – pickled sardines – consommé

22

Main course



Variation of pumpkin

waffle – pumpkin-lentil-baozi – coconut-curry-sauce

34

Pike-perch-fillet

parsnip – risina beans – harissa foam

52

Fillet of Seabass

yalji hat sauce – rice coat

51

Main course



Lamb fillet Wellington

three kind of broccoli – hay oil – red wine jus

54

Trilogy of deer

braised leek – beetroot – amaranth


52

Shortrib of beef

tomato-cream – ricotta

51

Char grill

Fillet of Kingfish	53
Black tiger shrimps skewer	51
Octopus	51
 Secreto of iberico pork (250gr)	58
Veal rib chop (300gr)	63
Black angus beef fillet (200gr)	62
Dry aged Swiss prime ribeye (200gr)	59

Served with 2 side dishes and one sauce of your choice:

Tagliatelle	BBQ-sauce
French fries	Chimichurri
Truffle risotto	Tomato chutney
Corn	Tarragon mayonnaise
Spinach	Pepper butter
Roasted mushrooms	Chilli sauce

The kitchen

With pleasure, I will explain to you more about the origin and details of our products; We prepare first class, naturally produced food products, if possible from Switzerland. We cherish an open and honest relationship with our suppliers and are always looking for new special products. Whenever possible, we put emphasis on local suppliers, who produce their own products whom we know on a personal level.

Poultry & Eggs

In our kitchen we work with mostly Swiss poultry. In addition, we use free range chicken eggs from the Stockengut farm run by the Vetsch family from Kilchberg.

Vegan

All the  marked are made from plant-based products.

Favorit of Pascal Kleber

All the  marked items are favourites of our chef.

Allergy table

If you need more information about allergies or intolerance please ask our staff.

Fish & meat & bread declaration

Kingfish, octopus – Australia / deer – Austria
black Tiger – Vietnam / lobster – USA / pike-perch, lamb, beef – Switzerland
beef fillet – Ireland / bouillabaisse fish, oyster, duck liver – France
sea bass – greece / sourdough bread – Switzerland

Our CHF prices include 8.1% value added tax.