

Menu



Starter



Belvoir salad

purslane – watercress – marinated tofu – mustard vinaigrette

17



Vegetable garden

parsnip cream – pear mustard – lime – basil

19

Duck liver mousse

pineapple – miso brownie – orange

24

Flamed cod fillet

green asparagus – tobiko – lemongrass-soya sauce

22

Intermediate course

Crustacean soup

obsiblu shrimp tatar – carrot – sunflower seeds

21



Variation of corn

polenta fries – popcorn – truffle foam

19

Onsen egg from Stockengut

oscietra kaviar – morels – wild asparagus

24

Pigeon ravioli

pigeon breast – chanterelles – foyot sauce

23



Main course



Mushroom wellington

carrot – papaya – umami

34

Red snapper fillet

white asparagus – morels – anna potatoes – lavender foam

52

Fillet of Rainbow trout from Bremgarten

cauliflower-coffee cream – red cabbage risotto – pickled vegetables

51

Main course



Two kinds of swiss wagyu beef

asparagus tortellini – saporino tomato – broccoli

64

Dialogue of free range lamb

leek – potato waffle – pistachio


52

Fillet and belly of Iberico pork

polenta – bell-pepper – chorizo-foam

51

Char grill

Fillet of Kingfish	53
Black tiger shrimps skewer	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
Asparagus 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 from Mörschwil SG (Culinarium). In addition, we use free range chicken eggs from the Stockengut farm run by the Vetsch family from Kilchberg.

Vegetarian

All the  marked items are non-meat and non-fish products, but could have traces of animal products from the origin of the product.

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 – Australia / red snapper – Sri Lanka / cod – Norway / kaviar – Poland
Black Tiger – Vietnam / trout, veal, lamb, beef – Switzerland
beef fillet – Ireland / duckliver, pigeon – France / Obsiblu shrimp – New Caledonia
Iberico pork – Spain / sourdough bread – Switzerland

Our CHF prices include 8.1% value added tax.