

DESSERT MENU

Fine Pastries from the Display

10.00

CREME BRÛLÉE

10.00

TARTE TATIN

with vanilla ice cream

13.50

MOELLEUX AU CHOCOLAT

with sour cream ice cream

12.50

PROFITEROLES

with chocolate chocolate sauce and vanilla ice cream

16.00

VERMICELLES *(alcohol-free)*

with crisp meringue and vanilla ice cream

16.00

ELDERFLOWER SORBET

with Deutz Champagner

19.00

SORBETS AND ICE CREAM

*Raspberry, Lemon- Lime, Pear, Elderflower,
Fior die Latte, Sour Cream, Vanilla, Chocolate,
Hazelnut, Mocha, Pistachio*

5.50 *per scoop*

CHEESE PLATTER

*Tete de Moin AOP, Roquefort Papillon, Lucerne cream cheese,
Vacherin Fribourgeois AOP, Bouche du chevre
with fig mustard and black walnuts*

23.00

EVENING DISHES

ESCALOPES OF DUCK LIVER

with plum crumble, veal jus and mini brioche

25.00

SPINACH GNOCCHI

with Roquefort sauce, confit apple pearls and crispy fried onions

35.00

COQ AU VIN ROUGE

with truffle butter, served with glazed carrots and homemade spätzle

42.00

SOD- VIDE COD WITH A LEMON CRUST

*served with vanilla pea purée, black garlic mayonnaise
and white wine sauce*

39.00

WILD SEASON

Savor the flavors of autumn with our seasonal
game specialties

PUMPKIN CREAM SOUP

*with pumpkin seeds and pumpkin seed oil,
served with a dollop of cream and fresh chives*

16.00

VENISON STEW

*With hunter garnish, homemade spätzle
And red cabbage*

38.00

CHESTNUT VERMICELLES *(alcohol-free)*

with crispy meringue and vanilla ice cream

16.00

waldfleisch

We source the venison for our *Hirschpfeffer*
exclusively from Rafael Bolley, a passionate hunter
with roots in Zurich's Niederdorf district. Together with his partner, he runs
Waldfleisch GmbH – a company where tradition, respect for nature, and
genuine craftsmanship come together. This allows you to enjoy a dish that is
not only rich and flavourful but also brought to your plate with heart and
responsibility.

Want to learn more? Follow the link.

