

Entrées / Starter

Rindstartar (90gr/170gr) <i>Beef Tartare</i>	24.00 / 34.00
Carpaccio vom Rindsfilet Rucola, Grana Padano, Pinienkerne <i>Beef fillet carpaccio</i> <i>Arugula, Grana Padano cheese, pine nuts</i>	26.00
Gemischter Blattsalat / <i>Mixed leaf salad</i>  Saisonale Blattsalate, Marktgemüse, Nüsse, Tomate <i>Mixed leaf salads, market vegetables, nuts, tomato</i>	14.00
Zusatz für den Salat / <i>add- on for the salad</i> Gebratene Pouletbruststreifen <i>Roasted chicken breast slices</i>	11.00
Crevetten / <i>sautéed prawns</i>	14.00
Gebratene Rindsfiletstreifen / <i>Sautéed beef fillet strips</i>	21.00

Schweizer Klassiker/ Swiss Classics

Zanderfilets im Bierteig / <i>Beer-battered pike-perch fillet</i> Pommes Frites, Tartar Sauce, Zitrone / <i>French fries, tartar sauce, lemon</i>	31.00
Zürcher Kalbsgeschnetzeltes , Champignon-Rahmsauce, Butterrösti <i>Sliced veal "Zurich style", mushroom cream sauce, "Roesti"</i>	43.00
Vegetarisches Zürcher Dinkelgeschnetzeltes , VG Champignon-Rahmsauce, Butterrösti <i>Vegetarian Zurich spelt stew, mushroom cream sauce, "Roesti"</i>	36.00
Käse Fondue klassisch / <i>Classic cheese fondue</i> VG	34.00
Trüffel & Champagner Fondue / <i>Truffle & champagne fondue</i>	43.00
Brotwürfel à discrétion , Gschwellti Kartoffel, Perlzwiebeln und Essiggurken <i>Bread cubes à discretion, steamed jacket potatoes, pearl onions and gherkins</i>	

Hauptgerichte / Main Courses

Geräucherter Tofu / <i>Smoked tofu</i>  Süsskartoffelpüree, fermentierte Shiitake, Spinat, Zitronenöl <i>Sweet potato purée, fermented shiitake, spinach, lemon oil</i>	33.00
Friljo's Tikka Masala Poulet Basmatireis, Poulet , Naan, Mango-Chutney, Joghurt-Zwiebel Raita <i>Basmati rice, chicken, naan, mango-chutney, yoghurt-onion raita</i>	36.00
Friljo's Tikka Masala Tofu VG Jasminreis, Tofu , Naan, Mango-Chutney, Joghurt-Zwiebel Raita <i>Jasmin rice, tofu, naan, mango-chutney, yoghurt-onion raita</i>	31.00
Mediterrane Gnocchi / <i>Mediterranean gnocchi</i> VG Rucola, Parmesan Käse <i>Arugula, parmesan cheese</i>	31.00
Gebratenes Doradenfilet / <i>Pan-fried sea bream fillet</i> Tagliatelle, Ratatouille, Oliven / <i>tagliatelle, ratatouille, olives</i>	38.00
Rinds Entrecôte (200gr) / <i>Beef Entrecôte</i> Mit Grillgemüse und Pommes Frites / <i>with grilled vegetables and French fries</i>	42.00
Rindsfilet gebraten (170gr) / <i>Pan-fried beef fillet</i> Kalbsjus, Süsskartoffelpüree, fermentierte Shiitake, Spinat <i>Veal jus, sweet potato purée, fermented shiitake, spinach</i>	48.00

Suppen / Soups

Hummerbisque / <i>Lobsterbisque</i> Grillierte Crevetten, Yuzu-Kaviar <i>Grilled prawns, yuzu caviar</i>	21.00
Tomatensuppe / <i>tomato soup</i> VG Mit Basilikum Öl <i>With basil oil</i>	12.00

Klassiker / Classics

Club Sandwich Gebratene Pouletbrust, Speck  , Spiegelei, Salat, Tomate, Mayonnaise, Pommes Frites <i>Grilled chicken breast, bacon, fried egg, salad, tomato, mayonnaise, French fries</i>	34.00
Angus Prime Cheeseburger Salat, Tomate, Gewürzgurken, BBQ Sauce, rote Zwiebel, Pommes frites <i>Lettuce, tomato, gherkins, BBQ sauce, red onion, French fries</i>	32.00
Zusatz für den Burger / add- on for the burger Speck / Bacon  Spiegelei / fried egg Trüffel Fries / truffle fries	3.00 3.00 5.00
Caesar Salat Romanasalat, Parmesan, Croûtons, Caesar Dressing, Sardellen <i>Romaine lettuce, Parmesan, croûtons, Caesar dressing, anchovies</i>	18.00
Zusatz für den Salat / add- on for the salad Gebratene Pouletbruststreifen / <i>Roasted chicken breast slices</i> Crevetten / <i>Sautéed prawns</i> Gebratene Rindsfiletstreifen <i>Sautéed beef fillet strips</i>	11.00 14.00 21.00

Beilagen / Side Dishes

Pommes Frites / fries	7.00
Rösti / <i>"Roesti"</i>	8.00
Blattsalat / <i>mixed leaf salad</i>	7.00
Tagliatelle / <i>tagliatelle</i>	7.00
Truffled Fries	12.00
Trüffelöl, Grana Padano / <i>Truffled oil, Grana Padano cheese</i>	
Mediterranes Grillgemüse <i>Mixed grilled Mediterranean vegetables</i>	7.00

Nachspeise / Desserts

Schoko Lava Cake , Vanille Glace, Beerenkompott <i>Chocolate lava cake, vanilla ice cream, berry compote</i>	15.00
Panna Cotta , Mango – Passionsfruchtsauce <i>Panna cotta, mango-passion fruit sauce</i>	12.00
Crème Brûlée , Cassis Glace, saisonale Beeren Crème Brûlée, cassis ice cream, seasonal berries	14.00
Glace , 1 Kugel / <i>Ice cream, 1 scoop</i> Zitrone, Mango, Cassis,  Vanille, Schokolade, Erdbeere, Walnuss VG <i>Lemon, mango, cassis,</i>  <i>Vanilla, chocolate, strawberry, walnut</i> VG	4.00

Apéritif / Sparkling drinks

Aperol Spritz / Hugo	16.00
Martini / Campari / Grappa Moscato 40% / Morand 43%	10.00
Sanderman Sherry	9.00
Martell V.S. 40%	14.00
Sanderman Porto 19.5%	12.00

Schaumweine/ Champagne and Sparkling Wines

Sekt Julius Meinl dry (AT)	10cl	9.00
Pommery Brut Royal (FR)	37.5cl	49.00
Sekt Julius Meinl dry (AT)	75cl	63.00
Taittinger Brut (FR)	37.5cl	65.00
Pommery Brut Royal (FR)	75cl	95.00
Pommery Brut Rose (FR)	75cl	120.00
Perrier-Jouet Grand Brut (FR)	75cl	189.00

Weissweine / White Wines

Chardonnay Maurel, Languedoc-Roussillon (FR)	10cl	11.00
Savignon Blanc LaBaume Saint-Paul IGP (FR)	10cl	11.00
Pinot Grigio DOC, Veneto (IT)	10cl	11.00
Fendant de Sion, Wallis (CH)	10cl	12.00
Famille Maurel Tradition Rosé (FR)	10cl	10.00
Fendant de Sion, Wallis (CH)	75cl	70.00
Magistrale Féchy AOC, Chasselas (CH)	75cl	70.00
Chardonnay Maurel, Languedoc-Roussillon (FR)	75cl	75.00
Verdejo Vina Sanzo, Rueda (ES)	75cl	60.00
Savignon Blanc LaBaume Saint-Paul IGP (FR)	75cl	70.00
Pinot Grigio DOC, Veneto (IT)	75cl	60.00
Famille Maurel Tradition Rosé (FR)	75cl	70.00

Rotweine / Red Wines

Clavien Pinot Noir de Sion Valais AOC (CH)	10cl	10.00
Montepulciano d'Abruzzo, Costa Bella (IT)	10cl	11.00
El Meson Rioja Crianza, Tempranillo (ES)	10cl	11.00
Cabernet Sauvignon Réserve, Santa Carolina (Chile)	10cl	12.00
Montepulciano d'Abruzzo, Costa Bella (IT)	75cl	60.00
Shiraz – Cabernet Koonunga Hill Penfolds (AUS)	75cl	70.00
Château Camplong Cuvée Grand Pièce (FR)	75 cl	70.00
Clavien Pinot Noir de Sion Valais AOC (CH)	75cl	75.00
El Meson Rioja Crianza, Tempranillo (ES)	75cl	75.00
Cabernet Sauvignon Réserve, Santa Carolina (Chile)	75cl	80.00
Valle Las Acequias Malbec Oak Mendoza (ARG)	75cl	80.00
689 Six Eight Nine, Napa Valley (US)	75cl	85.00
Château Camplong Cuvée Grand Pièce, Magnum (FR)	150cl	100.00
Amarone della Valpolicella DOCG (IT)	75cl	110.00
Château Lynch Bages Grand Cru Classé (FR)	75cl	290.00

Softgetränke / Soft drinks

Coca Cola, Coca Cola Zero, Fanta, Sprite	33cl	7.00
Ice Tea Fusetea Lemon	33cl	7.00
Rivella Blue and Red	33cl	7.00
Red Bull	25cl	9.00
Fizzy Lemon, Mandarin, Raspberry	35cl	5.00
Lemonade / Lemon Mint	35cl	7.00
Alpinesse Bitter, Ginger Ale, Tonic Water	20cl	7.00
Ramseier Apfelschorle / Süssmost	33cl	7.00
Arkina still / sparkling	50cl	6.00
Arkina still / sparkling	100cl	9.00

Flaschenbiere / Bottled beer

Helvetic / Schweizer Helles	27.5cl	6.00
Feldschlösschen Alkoholfrei	33cl	6.00
Heineken	33cl	9.00
Schneider Weisse	50cl	10.00

Bier vom Fass / Draft beer

Helvetic / Schweizer Helles	30cl	6.00
Helvetic / Schweizer Helles	50cl	9.00
Astra Urtyp	30cl	6.00
Astra Urtyp	50cl	9.00

Heissgetränke / Hot drinks

Espresso / Kaffee / Coffee	5.00
Espresso double / Cappuccino / Latte Macchiato	7.00
Milchkaffee / Milkcoffee	7.00
Tee Kanne / Pot of tea	7.00
Schokolade / Chocolate	6.00