

## ***Our classics and daily specials***

### *Starters*

***Green leaf salad*** 9.50

***Mixed salad “Reblaube”***, a choice of leaf salad, chopped raw vegetables and herbs with a light dressing made of milk, cream, apple vinegar and horseradish 14.50

*As a main course served in a bowl with a boiled egg* 19.50

***Natural duck liver mousse*** with black walnuts, cocoa macaron and a fine leaf salad 26.50

***Porcini mushroom terrine*** with pickled cauliflower, white wine pear and a fine leaf salad 24.50

***Open Raviolo*** with braised venison and sautéed Trevisano tardivo served on red wine sabayon 26.50

***Creamy parsley root soup*** with parsley oil 16.50  
and fried veal head in a crunchy crust 25.50

### *Traditional*

«***Zürcher Geschnetzeltes***»  
veal strips in a creamy sauce with mushrooms  
served with Rösti (Swiss hash browns) 49

***Barbarie duck breast*** in cocoa sauce with chicory,  
pomegranate seeds and creamy white polenta 46

***Coq au vin*** with pearl onions and mushrooms  
served with market vegetables and roasted potatoes 45  
(for two or more people we serve it in a bowl at the table)

***Fish of the day*** 47-53  
We are happy to tell you about our specials depending  
on fresh deliveries.

## ***Our evening menus in addition to our à la carte***

### *Winter Menu*

*Quail breast medium fried  
on black salsify with hazelnut oil  
and red wine jelly (24.50)*

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*Barramundi fillet fried on its skin  
served on Champagne cabbage  
with Maltaise sauce (26.50)*

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*Young wild boar steak served medium  
and braised wild boar shoulder  
in red wine sauce with beet root ragout  
and blue potato mash (52)*

\*

*Selection of matured cheeses  
with dry fruit bread and fig compote (17)*

\*

*Chocolate tartlet  
filled with hazelnut cream  
and red wine plums (18.50)*

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*3 courses 90 (starter \* main \* cheese or dessert)  
4 courses 105 / 5 courses 120*

### *Vegetarian Winter Menu*

*Chervil root panna cotta  
with carrot cardamom puree  
and chervil foam (22.50)*

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*Beetroot in salt crust and cooked cardoon  
on smoked sour cream  
with crunchy orange brittles (21.50)*

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*Celery root braised for 3 hours  
served with goji berry sauce  
on winter spinach with roasted pine seeds  
and risotto Venere (39)*

\*

*Selection of matured cheeses  
with dry fruit bread and fig compote (17)*

\*

*Orange-soaked semolina cake on lime jelly  
with bergamot mousse and citrus fruit salad  
with basil and blood orange sorbet (18.50)*

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*3 courses 75 (starter \* main \* cheese or dessert)  
4 courses 90 / 5 courses 105*

*Dear Guests, please note that the various courses on our menus may also be ordered separately. (Prices in brackets)*