

"Perfektion in der Einfachheit", dieses Ziel haben wir unserer Arbeit gesetzt; Hochwertige Rohprodukte in harmonischen Geschmacksverbindungen, leicht und liebevoll gekocht und schnörkellos präsentiert.

In other words; High quality ingredients, harmonious flavours and dishes, lovingly cooked and presented.

Starters – if you so wish, we will serve these as main courses

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

Main Courses

Fish of the day 47-53

We are happy to tell you about our specials depending on fresh deliveries.

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

«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)