

STARTERS

SEASONAL LEAF SALAD ... 15.50

red cabbage, pumpkin seeds, cranberries & garlic-crouton
* italian or french dressing *

BETROOT-PEAR SALAD WITH CARAMALIZED GOAT CHEESE ... 17.50

walnuts & chervil

GOAT CHEESE & MUSHROOM TERRINE ... 17.50

with lamb's lettuce & cranberry

SWISS BEEF TATAR ... 23.50

served with toast & rucola
* add Cognac or Calvados +3.50 *

SOUP OF THE DAY ... 12.50

CHESTNUT SOUP WITH BACON & FRANGELICO ... 15.50

hazelnut schnaps with cream, pumpkin, chevril & hazelnuts

BONE MARROW FROM SWISS BEEF ... 19.50

oyster mushrooms and Pommery mustard
* 25mins preparation time *

FRESH LEMON RICOTTA RAVIOLI ... 23.50

pumpkin, sage butter & pumpkin seeds
* add oyster mushrooms +4.50 *

SEASONAL DISHES

TALEGGIO RISOTTO ... 32.50

with walnuts, red wine pears & oyster mushrooms

SALMONFILET (NOR) ... 38.50

served with creamy cabbage with Swiss bacon

VENISON BURGER WITH DEER (AT) & WILD BOAR (EU) ... 30.50

red cabbage, apple chutney, bacon & blue cheese
* served with pumpkin with honey & rosemary *

VEGETARIAN SPAETZLE PLATE ... 31.50

pears, sweet onions, Brussels sprouts & organic Swiss cheese
* add oyster mushrooms +4.50 +4.50 *

VENISON ESCALOPE (AT) ... 36.50 / 44.50

spaetzle, cognac sauce, red cabbage with plums, chestnuts

CLASSICS

FRESH LEMON RICOTTA RAVIOLI ... 34.50

pumpkin, sage butter & pumpkin seeds
* add oyster mushrooms +4.50 *

SWISS BEEF BURGER IN A BRIOCHE BUN ... 31.50

180 gr., cheddar, onion-chutney, mayonnaise with sundried tomatoes, bacon, pickles & french fries
* add organic egg +3.50 trüffel fries +3.50 wild mushrooms +4.50 *

SWISS STYLE MEATLOAF (VEAL & PORK) ... 26.50

potatoes with rosemary, dried tomatoes & sour cream
* add an organic fried Egg +3.50 *

IRISH BLACK ANGUS ENTRECÔTE (200 G) ... 51.50

with homemade Café de Paris butter, shoestring fries

BEEF TATAR ... 35.50

served with toast & rucola
* add Cognac or Calvados +3.50, shoestring potatoes + 7.50, truffle fries +9.50, with beef bone marrow (25mins preparation time) +10.50 *

TRADITIONAL ZURICH GESCHNETZELTES ... 45.50

Tender, sliced Swiss Veal in a mushroom cream sauce & rösti

KANTOREI WIENERSCHNITZEL ... 46.50

breaded Swiss veal escalope
* with shoestring fries or pumpkin with honey & rosemary *

SWISS VEAL LIVER WITH APPLE, ONIONS & MARSALA SAUCE ... 42.50

served with Rösti