

STARTERS

* SOUP OF THE DAY ... 12.50

CREAMY ASPARAGUS SOUP WITH SMOKED SALMON ...
16.50

* **SEASONAL GREEN SALAD ... 13.50**

radish, carottes, sunflower seeds & garlic crostini
* italian or french dressing *

* **WARM BEETROOT-PEAR SALAD WITH GOAT CHEESE ... 15.50**

walnuts & chervil

BONE MARROW FROM SWISS BEEF ... 17.50

oyster mushrooms and Pommery mustard
* 25mins preparation time *

WHITE ASPARAGUS ... 19.50

sauce hollandaise & potatoes
* with extra swiss ham +3.50 *

SEASONAL DISHES

SALMONFILET (NOR) ... 39.50

green & white asparagus, sauce hollandaise & potatoes

WHITE ASPARAGUS ... 29.50

sauce hollandaise & potatoes
* with extra swiss ham +3.50 *

WILD GARLIC RISOTTO ... 30.50/20.50

green asparagus, lemon & almond

VEGETARIAN SPRING PLATE ... 29.50

chick peas, swiss char, burrata cheese & garlic-chili-oil

CLASSICAL MAINS

* **FRESH LEMON RICOTTA RAVIOLI ... 31.50 / 22.50**

green asparagus, tomato, butter sauce & chive
* with oyster mushrooms +4.50 *

* **KANTOREI WIENERSCHNITZEL ... 44.50**

breaded swiss veal escalope, shoestring fries or cucumber salad
with poppy seeds & chili

* **TRADITIONAL ZURICH GESCHNETZELTES ... 41.50**

Tender, sliced veal on a mushroom cream sauce, hashbrown
potatoes

SWISS BEEF BURGER IN A BRIOCHE BUN ... 29.50

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

* **BEEF TATAR ... 32.50/22.50**

served with toast & rucola

* add Cognac or Calvados +3.50, shoestring potatoes + 6.00,
truffle fries +9.50 *

IRISCHES BLACK ANGUS ENTRECÔTE (200 G) MIT
HAUSGEMACHTEM CAFÉ DE PARIS ÜBERBACKEN ... 48.50

Pommes allumettes

* **LOCAL SWISS MEATLOAF ... 24.50**

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

SWISS VEAL LIVER WITH APPLE, ONIONS & MARSALA
SAUCE ... 36.50

served with Rösti