STARTERS

SEASONAL GREEN SALAD ... 13.50

red cabbage, cranberries, pumpkin seed & garlic crostini
* italian or french dressing *

BAKED FIG WITH ROQUEFORT ... 15.50

dried ham, rucola & honey-aceto-dressing

LUKEWARM BEETROOT-PEAR-SALAD WITH CARAMELIZED GOAT CHEESE ... 15.50

chevril & walnuts

SOUP OF THE DAY ... 10.50

CHESTNUT SOUP WITH BACON & FRANGELICO ... 14.50

hazelnut schnaps with cream, pumpkin, chevril & hazelnuts

BONE MARROW FROM SWISS BEEF ... 17.50

wild mushrooms and Pommery mustard
* 25mins preparation time *

SEASONAL DISHES

RISOTTO WITH WILD MUSHROOMS ... 30.50/20.50

kale, truffle oil & pink pepper

VENISON BURGER WITH DEER (AT) & WILD BOAR (EU) ... 29.50

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

VENISON ESCALOPE (AT) ... 34.50/41.50

spaetzle, cognac sauce, red cabbage with plums, chestnuts

VEGETARIAN SPAETZLE PLATE ... 27.50

pears, sweet onions, brussels sprout leaves & organic swiss cheese
* with wild mushrooms +4.50 *

CLASSICS

FRESH LEMON RICOTTA RAVIOLI ... 30.50 / 20.50

pumpkin, sage, butter sauce & pumpkin seeds
* with wild mushrooms +4.50 *

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 wild mushrooms +4.50 *

LOCAL SWISS MEATLOAF ... 23.50/19.50

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

IRISH BLACK ANGUS ENTRECÔTE (200 G) ... 48.50

with homemade Café de Paris butter, shoestring fries

BEEF TATAR ... 32.50/19.50

served with toast & rucola
* add Cognac or Calvados +3.50, shoestring potatoes + 6.00, truffle fries +9.50 *

TRADITIONAL ZURICH GESCHNETZELTES ... 41.50

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

SWISS VEAL LIVER WITH APPLE, ONIONS & MARSALA SAUCE ... 34.50

served with Rösti

KANTOREI WIENERSCHNITZEL ... 43.50

Breaded swiss veal escalope, shoestring fries or pumpkin with honey & rosemary