

STARTERS

* SEASONAL LEAF SALAD ... 15.50

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

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

walnuts & chervil

SWISS BEEF TATAR ... 23.50

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

WHITE ASPARAGUS ... 19.50

herb vinaigrette, hazel nuts, bread croutons & lemon
* with dried ham +6.50 *

* SOUP OF THE DAY ... 12.50

CREAMY ASPARAGUS SOUP ... 16.50

with herbs & vegetable bouquet

BONE MARROW FROM SWISS BEEF ... 19.50

oyster mushrooms and Pommery mustard
* 25mins preparation time *

WHITE ASPARAGUS SALAD ... 19.50

with plum tomatoes, spinach, rucola, fresh herbs & sunflower seeds

SEASONAL DISHES

HOME MADE WILD GARLIC SPAETZLE ... 32.50

with Tallegio cheese sauce, cheery tomatoes, spinach, almonds
& oyster mushrooms

* RISOTTO WITH WILD GARLIC ... 32.50

roasted almonds, green asparagus & lemon

WHITE ASPARAGUS ... 33.50

sauce hollandaise & potatoes
* with dried ham +6.50 *

SALMON FILET STEAK (NOR) ... 38.50

with roasted and marinated green asparagus, seasonal vegetables & spring onions

CLASSICAL MAINS

FRESH LEMON RICOTTA RAVIOLI ... 34.50

green asparagus, tomato, chives & butter sauce, with wild garlic pesto on demand
* add oyster mushrooms +4.50 *

SWISS BEEF TATAR ... 35.50

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

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

with homemade Café de Paris butter, shoestring fries

SWISS VEAL LIVER WITH APPLE, ONIONS & MARSALA SAUCE ... 41.50

served with Rösti

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

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

KANTOREI WIENERSCHNITZEL ... 46.50

breaded swiss veal escalope, with shoestring fries or cucumber salad with puppy seeds & peperoncini

TRADITIONAL ZURICH GESCHNETZELTES ... 45.50

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