

Classics

Cold starters

Seasonal leaf salads with butter-cROUTONS, sprouts and cherry-tomatoes	CHF	13.00
Romaine lettuce salad with Caesar Dressing, garlic-bread chips and minced organic egg	CHF	14.00
Salad of Ramati tomatoes and mozzarella with balsamic vinaigrette and arugula salad	CHF	19.00
Roses of smoked salmon on cream fraiche with crispy grissini and small salad bouquet	CHF	21.00
Carpaccio of Swiss prime-beef with Taggiasca olives, grated Parmesan "Grana Padano", lime-olive oil and a small salad	CHF	22.00
Home marinated "Label Rouge"-salmon with honey-mustard mousse on pumpnickel and cress	CHF	24.00
Tuna tatar with Asian marinade on marinated Wakame salad and salad leaves	CHF	26.00

Soups

Clear bouillon with pancake stripes and vegetables dices	CHF	13.00
Poultry cream soup with old Sherry and cress	CHF	13.00
Beluga lentil soup with apple balsam and crisp of dried ham	CHF	14.00
Yellow tomato soup with green pesto foam	CHF	14.00
Sweet potato soup with lime and ginger	CHF	14.00

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The new menus will be online from mid-January. Thank you for your patience.

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Vegetarian dishes

	Starter	Main dish
Goat cheese Ravioli stuffed with raisins and chili on a bed of luke warm arugula and lime sauce	CHF 24.00	CHF 36.00
Truffled Risotto with spinach and poached organic egg	CHF 22.00	CHF 34.00
Red Raviolo heart stuffed with ricotta and lime on chard and saffron sauce	CHF 24.00	CHF 36.00
Grilled Tofu on Mediterranean couscous and soya-cream fraiche	CHF 24.00	CHF 36.00

From river and sea

	Starter	Main dish
Sautéed turbot filet under a lemon crust on leek vegetable and saffron sauce served with black Piedmont rice	CHF 28.00	CHF 42.00
In Asian broth poached fillet of char with green horseradish sauce, wok vegetable and egg noodles	CHF 30.00	CHF 44.00
Sautéed filets of white fish with almond butter, Leaf spinach and parsley-potatoes	CHF 30.00	CHF 44.00

Refreshing sorbets

Raspberry sorbet with Prosecco	CHF 9.50
Mango sorbet with Prosecco	CHF 9.50
Passion fruit sorbet with Prosecco	CHF 9.50
Blood orange sorbet with Prosecco	CHF 9.50

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Meat dishes

Braised beef "Tuscany style" Roast of beef braised in Merlot with olives, dried tomatoes root vegetable, and Bramata polenta	CHF	39.00
Sliced veal "Zurich style" in a mushroom cream sauce with butter-Roesti or fine noodles	CHF	44.00
With forest mushrooms stuffed Swiss chicken breast on carrots and mascarpone-herb risotto	CHF	42.00
Filet of pork in a bacon coat on apple balsam sauce with pommes duchesse and fresh market vegetable	CHF	44.00
Saddle of lamb fillet with herb crust, balsamic sauce, peperonata and saffron-rosemary-gnocchi	CHF	49.00
Beef entrecote gratinated with Café de Paris and jus served with potato gratin and seasonal vegetable	CHF	53.00
Whole, medium roasted veal- and beef fillet with red wine sauce, Mediterranean vegetable and potato soufflé	CHF	64.00

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Desserts

Panna cotta with raspberry sauce and seasonal fruit bouquet	CHF	13.00
Cream brulee with cassis sorbet and exotic fruit-minestrone	CHF	15.00
Vanilla parfait with meringues cream and warm berry compote	CHF	15.00
White and dark "Grand cru Felchlin"-chocolate mousse with seasonal fruits	CHF	16.00
Exotic fruit sorbets on pineapple-carpaccio	CHF	16.00
Classic Italian Tiramisu with Amarena cherries and coffee ice cream	CHF	16.00
Variations of our pastry Please make your own composition with a choice of three desserts above	CHF	22.00

Dessert buffet (from 30 people)	CHF	28.00
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(Different creams and mousse served in small glasses, tiramisu, fruit terrine, caramel pudding, ice creams station and fruit sauces, tarts, fresh fruits, selection of cheese) ... and 2-3 various seasonal delights

Cheese

Selection of cheese (from 30 person)	CHF	23.00
Assorted cheese platter (3 varieties)	CHF	16.00

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Cakes

Birthday cake on a sponge base

with almond coating and filled with a variety of mousse of your choice:
Vanilla, strawberry, blackcurrant, passion fruit, blueberry or curd

Diameter 18 cm	for 4 - 6 persons	CHF	58.00
Diameter 24 cm	for 7 - 12 persons	CHF	118.00
Diameter 28 cm	for 12 - 16 persons	CHF	158.00

Customized orders: prices on request

Served with coffee

Coffee with homemade friandises (2 pieces per person)	per person	CHF	5.90
Coffee with homemade chocolate pralinés (2 pieces per person)	per person	CHF	7.00

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Chef's specialities

Menu "Pfannenstiel"

Seasonal leaf salads
with butter-cROUTONS, sprouts
and cherry-tomatoes

Sliced veal "Zurich style"
in a mushroom cream sauce with butter-Roesti or fine noodles

Panna cotta
with raspberry sauce
and seasonal fruit bouquet
CHF 70.00

Menu "Zimmerberg"

Clear bouillon
with pancake stripes
and vegetables dices

With forest mushrooms stuffed
Swiss chicken breast
on carrots and mascarpone-herb risotto

Caramel pudding
with cream and seasonal fruits
CHF 68.00

Menu "Albis"

Romaine lettuce salad with Caesar Dressing,
garlic-bread chips and minced organic egg

Saddle of lamb fillet with herb crust,
balsamic sauce, peperonata
and saffron-rosemary-gnocchi

White and dark "Grand cru Felchlin"-chocolate mousse
with seasonal fruits
CHF 79.00

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Chef's specialities

Menu "Hörnli"

Carpaccio of Swiss prime-beef
with Taggiasca olives, grated Parmesan "Grana Padano",
lime-olive oil and a small salad

Filet of pork in a bacon coat
on apple balsam sauce
with pommes duchesse
and fresh market vegetable

Classic Italian Tiramisu
with Amarena cherries and coffee ice cream
CHF 82.00

Menu "Ricken"

Home marinated "Label Rouge"-salmon
with honey-mustard mousse
on pumpernickel and cress

Yellow tomato soup with green pesto foam

Beef entrecote gratinated with Café de Paris and jus
served with potato gratin and seasonal vegetable

Vanilla parfait with meringues cream
and warm berry compote

CHF 106.00

Menu "Bachtel"

Tuna tatar with Asian marinade
on marinated Wakame salad
and salad leaves

Poultry cream soup with old Sherry and cress

Whole, medium roasted veal- and beef fillet
with red wine sauce, Mediterranean vegetable
and potato soufflé

Cream brulee with cassis sorbet
and exotic fruit-minestrone

CHF 118.00

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