

Menu recommendations spring / summer

3-course menu

Menu classic

CHF 57.00 per person

Market salad
vegetables | croutons | roasted seeds | prosecco dressing

Sliced rump of veal Zurich style
creamy champignon sauce | butter noodles

Vanilla crème brûlée
burned custard | caramelized sugar

Menu classic II

CHF 60.00 per person

Spinach salad
bacon | egg | cherry tomatoes | herb dressing

Roasted breast of guinea fowl
lemon balm vinaigrette | glazed variation of carrots | blue potatoes balls

Berry gratin
vanilla ice cream

Menu classic III

CHF 63.00 per person

Andalusian Gazpacho
croutons | pepperoni | cucumber | onions

Poached fillet of salmon
sorrel-white wine sauce | fresh leaves of spinach | wild rice

Warm chocolate cake "Ö"
with liquid core | vanilla ice cream

Menu special

CHF 68.00 per person

Market salad
vegetables | croutons | roasted seeds | prosecco dressing

Beef Stroganov
sliced fillet of beef | paprika cream sauce | mushrooms
sliced gherkin | pearl onions | butter noodles

Lemon tartelette
almond ice cream | buttermilk gel

Menu special II

CHF 73.00 per person

Spring salad "Ö"
mixed leaf salads | pears | roasted walnuts | herb dressing

Fried sirloin steak
potato gratin dauphinois | colourful vegetables

Raspberry panna cotta

Menu special III

CHF 75.00 per person

Creamy lime risotto
crème fraîche | rucola

Loin of veal roasted in one piece
cognac cream sauce | butter noodles | seasonal vegetables

Ice parfait flavoured with forest honey
apricots | roasted pistachios

Menu exclusive

CHF 77.00 per person

Bread salad
poached egg | chorizo chip | green beans

Roasted duck breast
red wine jus | pomegranate seeds | thyme risotto | sugar peas

Strawberry tartelette
elderflower gel | sour cream glacé

Menu exclusive II

CHF 80.00 per person

Chickpea salad
pomegranate seeds | Feta | yoghurt dressing

Roasted veal steak
Barolo jus | tomato salsa | Fregola Sarda pasta | sautéed courgette pearls

Cheese variety
Blaue Geiss (goat cheese from Zurich Oberland)
Gierenbaderli (soft cheese from Zurich Oberland)
Mühlistei (hard cheese from Zurich Oberland)

fig mustard | homemade fruit bread

Menu exclusive III

CHF 86.00 per person

Veal tatar
marinated with lemon-olive oil | egg yolk cream | mushrooms | poppy seed chip

Beef fillet roasted in one piece
port wine sauce | potato Mille-Feuille | baby vegetables

Warm chocolate cake "Ö"
with liquid core | vanilla ice cream

4-course menu

Menu superior

CHF 90.00 per person

Scottish smoked salmon
horseradish mousse | capers | pearl onions flavoured with lemon

Carrot-ginger soup
chive cream

Beef Stroganov
sliced fillet of beef | paprika cream sauce | mushrooms
sliced gherkin | pearl onions | butter noodles

Cheese variety
Blaue Geiss (goat cheese from Zurich Oberland)
Gierenbaderli (soft cheese from Zurich Oberland)
Mühlstei (hard cheese from Zurich Oberland)

fig mustard | homemade fruit bread

Menu superior II

CHF 92.00 per person

Seasonal market salad
figs | hazelnuts | herb dressing

Fried fillet of seabass
Riesling sauce | pea risotto

Loin of veal roasted in one piece
cognac cream sauce | butter noodles | seasonal vegetables

Vanilla crème brûlée
burned custard | caramelized sugar

Menu superior III

CHF 103.00 per person

Vitello tonnato
short fried tuna | tuna sauce | thin slices of roasted veal | capers

Creamy lime risotto
crème fraîche | rucola

Beef fillet roasted in one piece
port wine sauce | potato Mille-Feuille | baby vegetables

Strawberry tartelette
elderflower gel | sour cream glacé

Menu components

You can easily replace or extend courses. Please find our menu components below for your perfect menu.

Salads & starters	CHF
Market salad vegetables croutons roasted seeds prosecco dressing	11.00
Seasonal market salad figs hazelnuts herb dressing	12.00
Chickpea salad pomegranate seeds Feta yoghurt dressing	12.00
Spring salad "Ö" mixed leaf salads pears roasted walnuts herb dressing	14.00
Spinach salad bacon egg cherry tomatoes herb dressing	14.00
Bread salad poached egg chorizo chip green beans	13.00
Creamy lime risotto crème fraîche rucola	14.00
Beef carpaccio Belper Knolle mountain olive oil herb salad	15.00
Vitello tonnato short fried tuna tuna sauce thin slices of roasted veal capers	19.00
Scottish smoked salmon horseradish mousse capers pearl onions flavoured with lemon	19.00
Veal tatar marinated with lemon-olive oil egg yolk cream mushrooms poppy seed chip	20.00
Soups	
Andalusian Gazpacho croutons pepperoni cucumber onions	15.00
Carrot-ginger soup chive cream	11.00
Cappuccino of peas honey foam	11.00
Cold cucumber soup salmon tartare	12.00
White wine soup raw ham croutons	12.00

Warm dishes with fish & seafood	starter	main
Fried black tiger prawns pineapple carpaccio curry foam	16.00	
Fried fillet of seabass Riesling sauce pea risotto	20.00	
Poached fillet of salmon sorrel-white wine sauce fresh leaves of spinach wild rice		33.00
Fried pike-perch fillet lime sauce chive oil Venere rice artichokes		49.00
Warm dishes with meat & poultry		CHF
Sliced rump of veal Zurich style creamy champignon sauce butter noodles		36.00
Roasted breast of guinea fowl lemon balm vinaigrette glazed variation of carrots blue potatoes balls		35.00
Beef Stroganov sliced fillet of beef paprika cream sauce mushrooms sliced gherkin pearl onions butter noodles		42.00
Roasted duck breast red wine jus pomegranate seeds thyme risotto sugar peas		48.00
Fried sirloin steak potato gratin dauphinois colourful vegetables		49.00
Loin of veal roasted in one piece cognac cream sauce butter noodles seasonal vegetables		50.00
Roasted veal steak Barolo jus tomato salsa Fregola Sarda pasta sautéed courgette pearls		50.00
Beef fillet roasted in one piece port wine sauce potato Mille-Feuille baby vegetables		54.00
Sides		
Would you like another or an additional supplement?		per additional side
French fries		5.00
Fried potatoes		5.00
Potato Mille-Feuille		7.50
Potato gratin dauphinoise		6.00
Butter noodles		5.00
Bramata polenta		5.00
Venere rice		5.00
Wild rice		5.00
Risotto		5.00
Spinach		5.00
Seasonal vegetables		5.00

Desserts

Vanilla crème brûlée burned custard caramelized sugar	10.00
Raspberry panna cotta	10.00
Berry gratin vanilla ice cream	11.00
Exotic fruit salad pomegranate seeds lemon sorbet	11.00
Chocolate mousse apricots Amaretti	11.00
Ice parfait flavoured with forest honey apricots roasted pistachios	11.00
Warm chocolate cake "Ö" with liquid core vanilla ice cream	12.00
Lemon tartelette almond ice cream buttermilk gel	15.00
Strawberry tartelette elderflower gel sour cream glacé	16.00
Cheese variety Blaue Geiss (goat cheese from Zurich Oberland) Gierenbaderli (soft cheese from Zurich Oberland) Mühlstei (hard cheese from Zurich Oberland)	18.00
fig mustard homemade fruit bread	