

Meat

Fresh grilled meatballs in a chanterelle cream sauce, with market vegetables and „Spätzle“	23.80
Grilled veal escalopes in cream sauce with homemade „Spätzle“	32.00
„Wiener Schnitzel“ with market vegetables and French fries	34.00
„Zürcher Geschnetzeltes“ Chunks of veal tenderloin in white wine – mushroom sauce on leaf spinach with crispy „Rösti“	38.00
Ragout made from game of our local hunters with roasted mushrooms, baked cranberry apple, seasonal vegetables and homemade „Spätzle“	34.80
Rump steak -roasted pink- with herb butter on a Bordelaise sauce with French fries <u>or</u> „Rösti“ + 2 pc. marrow bone	35.00 +7.00
Fillet of Angus beef -roasted pink- with a morel cream sauce, on young leaf spinach with „Spätzle“ + one slice of fried goose liver	45.00 +15.00

Fish

Roasted salmon fillet with lobster sauce and vegetable tagliatelle	29.80
Whole Breton sole pan-fried in butter with leaf spinach and small potatoes	48.00
Variation of fresh game fish (varies according to daily offer) on leaf spinach, gratinated with champagne sauce and served with homemade tagliatelle	46.80

Vegetarian

Herb parpadelle with artichoke-tomato ragout and vegetable beurre blanc	29.00
Homemade porcini ravioli on leaf spinach with white truffle foam	32.00
Tagliatelle with freshly grated summer truffle from Piemonte	32.00