

MENU

APPETIZERS

PAIN À LA COCOTTE 6,90
Small sourdough bread | Sea salt butter

OLIVES 6,50
Herbs | Olive oil

SPUNDEKÄS 7,90
Cream cheese specialty | Fresh pretzel

PUMPKIN SOUP 8,90
VEGAN | Coconut milk | Pumpkin seeds | Pumpkin seed oil | Croutons

CURED SALMON 16,50
potato roesti | wasabi sour cream

BEETROOT CARPACCIO 14,50
Goat cheese | Walnuts

BEEF TARTARE 17,50
Capers | Mustard | Shallots | Egg yolk

ETAGERE for 2 to 3 people 38,50
Beetroot Carpaccio | Cured Salmon | Beef Tartare

SALADS

GOAT CHEESE SALAD 18,50
Seasonal salad mix | Fresh vegetables
Gratinated goat cheese | Salad seeds | Pear
House dressing

SIDE SALAD 6,50
Seasonal salad mix | Raw vegetables
House dressing

DESSERTS

CAFÉ GOURMAND 6,90
Espresso | Mini desserts

CRÈME BRÛLÉE 8,50
Tonkabean | Vanilla

BROWNIE 10,50
Chocolate ganache | Vanilla ice cream

DIGESTIF

ESPRESSO MARTINI 12,00
Espresso | Grey Goose Wodka
Espresso Liqueur | Sugar

OBSTBRAND 4,50
Prinz 2cl
• Raspberry
• Williams-Christ
• Hazelnut

GRAPPA
Chardonnay Nonino 2cl 4,00
Le Diciotto Lune 2cl 4,50

MAIN COURSES

FILET MIGNON 42,50
Beef tenderloin | Grass-fed beef |
Bread dumpling | Port wine jus | Herb butter

STEAK FRITES 34,50
Sirloin steak sliced | Green pepper sauce
French fries

WIENER SCHNITZEL 32,00
Veal cutlet | Potato salad | Lemon

COQ AU VIN 24,50
Chicken thigh | Mashed potatoes
Carrots | Red wine sauce

ZURICH-STYLE SLICED VEAL 26,50
Veal | Potato roesti | Mushrooms | Cream

SALMON 28,50
Grilled salmon fillet | Risotto
White tomato foam

BREAD DUMPLING 19,50
Homemade sliced bread dumpling
Mushrooms | Cream sauce

RIGATONI SALMON 22,50
Homemade Pasta
Salmon cubes | Cream sauce | Spinach
Cherry tomatoes

CURRY VEGAN 17,50
Seasonal vegetables | Red curry
Coconut milk | Basmati rice | Coriander | Onions
+ Chicken 22,50
+ Salmon 22,50

SIDES & EXTRAS

French fries 5
Bread dumpling 5
Potatoe roesti 5
Carrots 4
Red wine jus 3
Green pepper sauce 4
Creamy Mushroom sauce 4
Lingonberries 1,5
Herb Butter 1.50
Ketchup 0,8
Mayonnaise 0,8

APERITIF

CHAMPAGNER

LAURENT-PERRIER HERITAGE 0,1L | **16,00**

“My only regret is that I have not drunk more champagne in my life.”

(John Maynard Keynes)

BOTTLE 0,75L 98,00

APEROL SPRITZ

APEROL | SECCO | SODA | 8,60

An embodiment of the Italian dolce vita, this refreshing cocktail with its bright orange nuance and fruity aromas of bitter oranges and herbs embodies the sweet lightness of the Italian lifestyle.

Spritz variations with

CAMPARI | NOLLY PRAT AMBRÉ

APEROL TOWER 8 drinks 60.00 | 12 drinks 78.00

Sharing is caring

NEGRONI

BOMBAY SAPPHIRE | MARTINI RUBINO | CAMPARI | 10,00

A classic Italian aperitif that's bright red color and the distinctive aromas of bitter orange, herbs and spices make the Negroni a timeless pleasure.

GIN & TONIC

BOMBAY SAPPHIRE | THOMAS HENRY TONIC WATER | 9,00

A timeless drink with aromatic facets of citrus and juniper, accompanied by the invigorating carbonic acid of the tonic.

PREMIUM VERSION 12,00

HENDRICKS | GIN MARE | SUL | MONKEY 47

LILLET WILD BERRY

LILLET BLANC | THOMAS HENRY WILD BERRY | 8,60

A tempting fusion of French aperitif Lillet and wild berries, embodies elegance and refreshing sophistication.

DRY MARTINI

BOMBAY SAPPHIRE | MARTINI EXTRA DRY | 12,00

Not just a drink, but an icon. The crystal clear elegance of the drink, perfectly chilled and with a touch of garnished with lemon zest, emphasizes the nuances of the Gins and the subtle bitterness of vermouth.

Also in the Bond version as a **VODKA MARTINI** of course shaken, not stirred

GREY GOOSE | DRY VERMUT

SPARKLING WINE

The Riesling sparkling wine from the Braunewell winery from Rheinhessen, presents itself as exquisite

Enjoyment with fine perlage and subtle aromas.

The golden brilliance reflects the careful craftsmanship of this sparkling wine.

0,1 7,00 | BTL. 0,75l 42,00