



Soups

"Bisque" from Lake Zurich Crayfish with a pike dumpling
and horseradish crème fraîche 24.50

Appetizers

Mixed green salad with roasted nuts and seeds, pomegranate seeds,
vegetable pickles and a cacao-pumpkin seed oil dressing 15.50

Spring salad with monk's beard, orange segments and dates
garnished with walnuts and local blue cheese 18.50

Pickled lake fish salad 24.50
with sour cream, apple and turnip carpaccio

Fried lake fish liver with black garlic cream, 26.50
lamb's lettuce and a raspberry-chili dressing

Pepper crusted tuna tataki with ginger beer and wasabi, 28.50
Japanese carrot-wakame salad with miso

Carpaccio of local deer with fir needle oil, sea buckthorn, 28.50
fermented green walnuts and mountain cheese foam



Fish from the Lake Zurich

Since we only refine fish from Lake Zurich, the offer may vary daily

White wine steamed whitefish filets Räuschling sauce with herbs and elderberry flowers, rice and fresh spinach	48.00
Pan fried whitefish filets, olive and barberry tapenade monk's beard with sun-dried tomatoes and mashed alpine potatoes	48.00
Deep fried perch filets in crispy beer batter homemade herb-mayonnaise and parsley potatoes	48.00 54.00
Pan fried perch filets, herb butter sauce, an old family recipe, served with organic rice and fresh spinach	48.00 54.00

Vegetarian Dishes

Roasted celeriac with mushrooms gravy mashed alpine potato and mixed vegetables	42.00
Wild garlic campanelle pasta with monk's beard, sun dried tomatoes capers and pine nuts in extra virgin olive oil from Pinalta, Douro Portugal	38.00



Meat & Venison

Crispy seared duck breast with truffle-lavender glaze monk's beard with sun-dried tomatoes and mashed alpine potatoes	45.00
Overnight braised local Angus beef cheek, with bacon and brioche croutons homemade bread dumplings and creamy savoy cabbage	52.00
Pink roasted Swiss veal chop, wild garlic crumbles homemade potato gnocchi with sage and root vegetables	68.00

Designation of origin:

Perch / whitefish / alet / pike / lake trout / bream / carp and crayfish caught in Lake Zurich by the local fishermen Weidmann and Grieser

Tuna MSC, hand and pole lines, Pacific (FAO 71/77)

Venison from the hunt Staefa and Oetwil

Veal and beef from Switzerland, duck from France

*Sourdough spelt bread, homemade with organic flour from Severin Zollinger, Staefa
The other baked goods are sourced from Switzerland.*

Desserts

Homemade coffee soft ice	12.50
Organic yogurt mousse with orange star anise compote and caramelized pistachio nuts	16.50
Three refreshing homemade sorbets	16.50
Variation of different flavored crème brûlée	16.50
Scoop of homemade ice cream	6.50
Wild Bolivian chocolate lava cake with gelato from elderberry flowers <i>(please allow 20 minutes for preparation)</i>	22.00
Assorted Swiss cheese with chutney	18.50 / 22.50

4 / 6 varieties