



HORSEMEAT

SPECIALITIES

Our horsemeat is imported from Canada

Grilled filet steak with
BBQ sauce

Grilled filet
"Maître d'hôtel"
with home-made
herb butter

Filet steak "Madagascar"
with pepper sauce

Filet steak with creamy
mustard sauce

Filet goulash "Stroganoff" with
creamy paprika sauce

Filet steak with creamy
mushroom sauce

Vegetable of the day

3 different kinds of vegetable Fr. 8.00

4 to 5 different kinds of vegetable Fr. 11.00

Served in one course with side dish of your choice Fr. 39.00

Served in two course with side dish of your choice Fr. 51.00

Price include 8.0% VAT



VENISON-MENU

Duet of venison terrine and dried meat
served with Waldorf salad

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Creamy venison soup with strips of venison
and lingonberry mousse

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Penne with diced wild boar
and creamy cognac sauce

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Roast fillet of saddle of venison
with creamy mushroom sauce
served with red cabbage, chestnut, Brussels sprouts,
apple with lingonberry
and home-made spaetzle

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Home-made cinnamon parfait
with warm plums and cream

Four-course menu per person Fr. 80.50
(without penne)

Five course menu per person Fr. 99.00



STARTERS

Duet of venison terrine and dried meat served with Waldorf salad	Fr. 21.50
Green salad with sautéed mushrooms	Fr. 18.50
Lamb's lettuce with balsamic vinegar dressing, venison and chanterelle	Fr. 20.00
Salad with Italian dressing, dried venison and fresh fig	Fr. 19.00
Small toast with mushrooms and herbs	Fr. 15.50

SOUPS

Creamy pumpkin soup with seeds	Fr. 9.50
Bouillon with strips of pancake and sherry	Fr. 9.00
Creamy tomato soup	Fr. 9.50
Creamy venison soup with strips of venison and lingonberry mousse	Fr. 12.00

SALADS

Green salad	Fr. 8.00
Mixed salad	Fr. 10.50
Nüsslisalat with hash egg	Fr. 13.00
Green salad with chicken slices and dijonnaise dressing	Fr. 17.50



MAIN COURSES

Veal "Züri - Art" Thin strips of veal sautéed in creamy wine and mushroom sauce served with hash browns	Switzerland	Fr. 36.50 1 course Fr. 45.50 2 courses
"Veal Cordonbleu" Veal cutlet filled with boiled ham and cheese served with French fries and vegetable	Switzerland	Fr. 39.50 1 course
"Beef Stroganoff" Beef filet goulash with creamy paprika sauce served with rice	Switzerland	Fr. 38.50 1 course Fr. 48.50 2 courses
Grilled beef Entrecôte with with pepper sauce served with French fries and vegetable	Switzerland	Fr. 39.00 1 course Fr. 50.00 2 courses
Beef filet with home-made herb butter served with French fries and vegetable	Switzerland	Fr. 49.00 1 course Fr. 60.00 2 courses
Chicken breast with creamy mushroom sauce served with noodles and vegetable	Switzerland	Fr. 28.00 1 course
"Rössli Penne" (Pasta with dice of horse filet and creamy Cognac sauce)	Canada	Fr. 25.00 1 course
Lamb Entrecôte "Provençale" served with croquettes and vegetable	Australia	Fr. 39.00 1 course Fr. 50.00 2 courses
Escalope "Vienna" served with French fries and vegetable		Fr. 37.00 1 courses Fr. 48.00 2 courses

Price include 8.0% VAT



FISH

SPECIALITIES

Baked Eglifilets
with "Sauce Tartar"
served with salted potatoes

Switzerland/Estonia

Fr. 39.00 1 course
Fr. 48.00 2 courses

Zanderfilets "Zugerart"
with creamy herb sauce, served with rice

Switzerland/Estonia

Fr. 37.00 1 course
Fr. 46.00 2 courses

Grilled giant prawns served
with sauce Pernod, rice and vegetables

Vietnam

Fr. 39.00

VEGETARIAN DISHES

Spring rolls with sweet Chilli sauce
served with mixed salad

Fr. 22.50

Plate with different kinds of vegetable
and egg

Fr. 24.50

If you would like to know the ingredients in our dishes that could cause food allergies or intolerances, please don't hesitate to ask our staff.

Price include 8.0% VAT



DESSERTS

(All our desserts are homemade)

Cinnamon parfait
with warm plums marinated in red wine
and cream Fr. 13.50

Crème Brûlée Fr. 8.50

Chestnut vermicelli portion Fr. 9.50
 small portion Fr. 7.50

Coupe "Nesselrode" Fr. 12.50
(Chestnut vermicelli, meringue, vanilla ice cream and cream)
 small portion Fr. 9.50

Warm chocolate cake
with vanilla ice cream Fr. 9.50
(takes 20 minutes)

Cheese plate Fr. 13.50