



# Candlelight-Dinner

**T**iramisu of duck liver  
Pear salad & blueberry chutney  
Brioche

**CHF 25.00**

*1dl Marsanne Maitre de Châise AOC, 2006*

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**C**apuccino of chestnuts  
Truffle

**CHF 15.00**

*1dl Soave Classico Superiore, Villa Erbice DOCG 2007*

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**F**illet of veal & prawn & orange ginger sauce  
Pumpkin triple treat  
(sautéed, puree, ravioli)

**CHF 48.00**

*1dl Pouilly-Fumé de Ladoucette AOC 2008*

or

**O**ssobucco of monkfish  
Sepia Risotto with artichoke  
Saffron sauce flavoured with Pastis

**CHF 48.00**

*1dl Château Bouscaut, Grand Cru classé Graves 2008*

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**G**ratinated fruits  
served with sorbet & Prosecco

**CHF 16.50**

*5cl Vino da Meditazione, Sémillon 2007*

or

**A** variety of cheeses with honey nuts  
Home made fruit bread

**CHF 16.00**

*5cl Porto Graham's 20 years, Tawny Port*

Menu complete	CHF 95.00 pro Person
Menu without starter	CHF 76.00 pro Person

# Soups

Clear beef soup with vegetables 13.50  
Puff pastry flute

Muscat pumpkin cream soup & seeds & seeds oil 13.50  
Plum with bacon  
with autumn truffle + 6.00

# Starters

Colourful winter salad & beetroot & apple & nuts 14.00  
Raspberry dressing

Goat cheese marinated with herbs 22.00  
Pear & herb salad & black nuts

Fine Taglierini with autumn truffle 28.50  
Fluffy truffle foam & egg

Organic salmon tartar & salmon flavoured with pepper 24.50  
Tartlet of potato and sauerkraut & orange sour cream

# Main Dishes

			<b>½ portion</b>
<b>T</b> ender fillet steak of beef & red wine sauce Deep-fried potatoes & colourful autumn vegetables			59.00
<b>E</b> ntrecote of lamb served in herb crust Tomato polenta & vegetables			49.50
<b>F</b> illet medallions of pork from Zurich Oberland Sautéed mushrooms, deep-fried potatoes Colourful autumn vegetables			41.50
<b>S</b> liced veal „Zurich style“ served with crusty Rösti or noodles		34.00	42.00
	portion of vegetables		+ 6.00
<b>T</b> asty Thai-Curry with strips of chicken breast Basmati rice & fruits & chutney	medium or hot	28.00	38.00
<b>B</b> eef Tatar Brioche toast & butter	medium or hot	24.00	32.00
	Whisky		+ 4.50

# Fish Dishes

**F**illetts of bass served in nut crust 42.00  
Mashed potatoes flavoured with dill  
Vegetables & Sherry cream sauce

**S**autéed shrimps wrapped in raw ham 54.00  
Risotto with basil & fried artichoke

# Vegetarian Dishes

**C**olourful autumn vegetable platter & sautéed mushrooms 34.00  
Mashed potatoes flavoured with truffle & poached Wassberg egg

**G**orgonzola almond mezzalune & Belper cheese 32.00  
Roasted nuts & small vegetables

Aromatic goat cheese 34.50  
Risotto with nuts & sautéed pear & mixture of vegetables

# Desserts

	<b>½ portion</b>	
<b>O</b> ur caramel custard with rosemary & whipped cream	7.50	11.00
<b>V</b> ermicelles with Kirsch & whipped cream	7.50	11.00
with vanilla ice cream		+ 3.90
<b>C</b> hestnut-Rum-parfait & cured dried fruits		15.00
Poppy cake		
<b>V</b> ariety of Valhrona chocolate		16.50
<i>(chocolate mousse &amp; cake &amp; chocolate ice cream &amp; liquor)</i>		
<b>A</b> pple fritters & fresh vanilla sauce		12.50
Cinnamon ice cream & cinnamon whipped cream		
<b>A</b> variety of aromatic chesses and honey nuts		16.00
Home made fruit bread & fig mustard		
<b>F</b> inest coffee friandises	per 100 gr.	11.00

All prices are in Swiss Francs and contain 8 % taxes.

# Our suppliers

## **Weber** Metzgerei, Wetzikon

Beef, veal, pork and sausages from the region in its best quality.  
Lamb and beef could be from the UK & IRL & NL or Australia.  
The duck if from the neighbour France

The chicken is from **Kneuss** in Mägenwil.

## **Bianchi AG**, Zürich

Fresh and salt water fishes, wild child shrimps and salmon.

## **Keller Gemüsehandel**, Rorbas

Vegetables and fruits

## **Kobi Barmettler**, Stans

Bread and croissants

## **Burra AG**, Zürich

Milk, cream, cheese and butter

The eggs are from our neighbour family **Bosshard**.

# Our teams

## Kitchen

Roland Andreina

Lars Kühn

Thomas Böhme

Burga Ayidu

Curdin Fässler

Debora Werneck

Sarah Blum

Nezira and Hasanovic Muhizin

Head Chef

Sous Chef

Chef Tournant

Chef Entremetier

Apprentice 3rd year

Apprentice 1st year

Trainee

Office Kitchen

## Restaurant

Denny Soosaipillai

Tafil Dacic

Thayalan Thambiyah

Sonja Seidl

Mervat Mahmoud

Jean Marie Perez

Muhittin Erçelik

Service employee

Service employee

Service employee

Service employee

Apprentice 3rd year

Apprentice 2nd year

Apprentice 1st year