



HOMEMADE. FRESHMADE. MADE WITH ♥



BEVERAGES

APERITIF

HERBS MULE
CHF 5.- / 11.-

PROSECCO
CHF 8.- / CHF 58.-

DRAFT BEER

EICHHOF LAGER
CHF 7.- / CHF 9.80

WINE

CHARDONNAY
CHF 8.50 / CHF 58.-

PINOT GRIGIO PUITEN
CHF 11.50 / CHF 78.-

VALPOLICELLA RIPASSO
CHF 9.50 / CHF 64.-

AKKURAT ROT, PINOT NOIR
CHF 9.50 / CHF 64.-

CAMP DU RUOSS
CHF 10.50 / CHF 73.-

WATER

Classic | Silence small | large
CHF 7.50 / CHF 9.50

You will find a lager selection of drinks
in our bar menu.

DINNER MENU

STARTERS

SMALL SALAD
herb | yougurt | balsamic
CHF 8.-

LARGE SALAD
herb | dill-yogurt | balsamic
CHF 12.-

QUINOA SALAD
corriander honey vinaigrette | edamame
CHF15.-

SWISS BEEF CARPACCIO
black truffle | grana padano
CHF18.-

KING PRAWNS
estragon pea mousseline | lobster foam
CHF 19.-

LOBSTER BISQUE
chive cognac cream
CHF 10.50

SWISS ONION SOUP
tyhme gruyère crostini
CHF 9.50



SIGNATURE DISHES

CHORIZO CARBONARA
garganelli | thyme
CHF 23.-

LIGHTLY SMOKED EGGPLANT
tagliatelle | coriander
CHF 22.-

NERO HUMMER RAVIOLI
truffle chanterelle cream | chive
CHF 26.-

RISOTTO
lobster cream | oyster mushroom | kale
CHF 24.-



If you have any allergies, please do not hesitate to ask our staff for help. All prices in CHF, incl. VAT.

MAIN COURSE

MISO GLAZED SEABASS
corriander | quinoa
CHF 28.-

BRIOCHE FILLED CHICKEN
sage jus
CHF 32.-

SWISS BEEF ENTRECÔTE
café de paris butter
CHF 35.00

SIDE DISHES

choose one of the following sides
to your main dish:

pasta
potatoes
french fries
risotto

VEGETABLES

you have the option to add one vegetable to

your main dish:

spinach CHF 5.-
grilled vegetables CHF 4.-

ORIGINS

Veals - Switzerland
Cornfed Chicken - France
Salmon trout - Farm raised Norwegian
Beef - Switzerland
Seabass - Farm Raised Turkey
Prawns - Farm raised Vietnam
Lobster - Nord-West Atlantic
Seafood - Farm raised / Net Chile