

MENU OF THE DAY

served with the soup of the day or a green salad

TRUFFLED MUSHROOM RISOTTO ... 24.50

SAUTÉED SALMON ... 28.50

with lemon cream sauce, rice & vegetables

STARTERS & SPECIALS

SEASONAL GREEN SALAD ... 14.50

radish, carottes, sunflower seeds, berries & herb garlic crostini

* italian or french dressing *

TOMATO-PEACH-SALAD ... 17.50

creamy Burrata & rucola

* with dried ham +6.50 *

WARM ARTICHOKE ... 19.50

rucola, mayonnaise with sundried tomatoes

* with roquefort +3.50 *

QUICHE OF THE DAY ... 13.50

* add Soup or Salad +5.50 *

FREGOLA SARDA ... 29.50

Burrata, tomato, zucchini, basil & pine nuts

RISOTTO WITH ARTICHOKE ... 31.50

Chorizo, Lemon, Thyme & Capers

* vegetarian option is possible *

STEAK SANDWICH ... 29.50

grilled Irish Black Angus steak in ciabatta bread, parmesan, rucola, Zurich fries

GRILLED CHICKEN SANDWICH ... 28.50

grilled Swiss chicken, organic fried egg, tomatoes, bacon, Fries

MAIN COURSE

TRADITIONAL ZURICH GESCHNETZELTES ... 45.50

Tender, sliced Swiss Veal in a mushroom cream sauce & rösti

LOCAL SWISS MEATLOAF (VEAL & PORK) ... 26.50

potatoes with rosemary, dried tomatoes & sour cream

* add an organic fried Egg +3.50 *

SWISS BEEF BURGER IN A BRIOCHE BUN ... 29.50

180 gr., cheddar, onion-chutney, mayonnaise with sundried tomatoes, bacon, pickles & french fries

* add organic egg +3.50 trüffel fries +3.50 wild mushrooms +4.50 *

FRESH LEMON RICOTTA RAVIOLI ... 32.50

tomato, chives & butter sauce

* add wild mushrooms +4.50 *

SWISS BEEF TATAR ... 33.50

served with toast & rucola

* add Cognac or Calvados +3.50, truffle fries +9.50, shoe string potatoes +7.50, with beef bone marrow (25mins preparation time) +10.50 *

KANTOREI WIENERSCHNITZEL ... 46.50

breaded swiss veal escalope, with shoestring fries or cucumber salad with puupy seeds & peperoncini

