

STARTERS

SOUP OF THE DAY ... 12.50

* 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 *

SWISS BEEF TATAR ... 23.50

served with toast & rucola

* add Cognac or Calvados +3.50 *

FRESH LEMON RICOTTA RAVIOLI ... 23.50

tomato, chives & butter sauce

* add oyster mushrooms +4.50 *

BONE MARROW FROM SWISS BEEF ... 19.50

oyster mushrooms and Pommery mustard

* 25mins preparation time *

SUMMER SPECIALS

FREGOLA SARDA ... 29.50

Burrata, tomato, zucchini, basil & pine nuts

RISOTTO WITH ARTICHOKE ... 31.50

Chorizo, Lemon, Thyme & Capers

* vegetarian option is possible *

SALMONFILET (NOR) ... 38.50

with marinated fennel, served on tomato salsa

WARM ARTICHOKE ... 19.50

rucola, mayonnaise with sundried tomatoes

* with roquefort +3.50 *

TAGLIATA DI MANZO (GB) ... 48.50

served on rucola, with Parmigiano & plum tomatoes

CLASSICAL MAINS

FRESH LEMON RICOTTA RAVIOLI ... 32.50

tomato, chives & butter sauce

* add oyster mushrooms +4.50 *

IRISH BLACK ANGUS ENTRECÔTE (200 G) ... 51.50

with homemade Café de Paris butter, shoestring fries

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

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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 *

TRADITIONAL ZURICH GESCHNETZELTES ... 45.50

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

SWISS VEAL LIVER WITH APPLE, ONIONS & MARSALA SAUCE ... 42.50

served with Rösti

KANTOREI WIENERSCHNITZEL ... 46.50

breaded swiss veal escalope, with shoestring fries or cucumber

salad with puupy seeds & peperoncini

