

Menu winter

1

Consommé with sherry

Veal flank roast with thyme sauce, potato mash and glazed root vegetables

Pear strudel with Williams vanilla sauce

43.–

2

Nut salad with egg and sesame crispies

Chicken breast with Pommery mustard sabayon,
fried potatoes and seasonal vegetables

Vieille Prune sabayon with almond brittle ice cream

45.–

3

Mixed green salad with salmon burger and dill vinaigrette

Pork loin roast with dried plum sauce,
rosemary potatoes and seasonal vegetables

Caramel cream with cinnamon pears

52.–

4

Mushroom soup with pumpkin seed crispies

Delicately stewed beef roast with Cabernet sauce,
butter potatoes and seasonal vegetables

Plum tartelette with almond ice cream

59.–

5

Crispy green salad with zander crispies

Zurich-style veal stew with fried grated potatoes

Tiramisu slice with grapes

62.–

6

Winterly green salad with marinated mushrooms
and croutons

Carrot soup with ginger

Pork filet medallion with Pommery mustard sauce, potato gratin and savoy cabbage

Calvados crepes with apple and marzipan ice cream

68.–

7

Green salad with smoked salmon strips

Consommé with pancake strips

Veal flank with porcino risotto and romanesco

Chocolate cream with orange carpaccio

72.–

8

Terrine of graded char and avocado
with herb salad and Pommery mustard

Saffron soup with spinach

Faux veal filet with Pommery mustard sauce,
home-made curd spaetzle and vegetables

Citrus fruits salad with pistachio brittle parfait

78.–

9

Endive salad with orange dressing

Parsnip soup with leek strudel

Roast beef with sauce béarnaise,
butter potatoes and seasonal vegetables

Cream cake with lingonberries

82.–

10

Veal tatar with vegetable carpaccio and Parmesan chips

Beef filet medallions, Rissolées potatoes and vegetables

Dessert plate Sternen

88.–

11

Smoked Frutiger sturgeon with chicory and nut crumble

Riesling soup with beef tatar crostino

Veal steak with mushroom sauce,
potato croquettes and winter vegetables

Mandarin variation with chocolate

96.–

12

Black Tiger shrimps

Sauerkraut soup with herb mascarpone

Two variations of duck with herb dumpling and roasted root vegetables

Matured cheese from the region

Faux pineapple ravioli with cocoa and Voatsiperifery pepper

99.–

13

Beetroot sour cream terrine with sole strips in sesame crust-

Butternut pumpkin soup with cinnamon cream

Luma veal steak with matured balsamico, blue potatoes and celery vanilla puree

Matured cheese from the region

White Arabica mousse with grapefruit and hazelnut

115.–

Carpaccio of smoked stag with juniper cream
and marinated root vegetables

Lobster soup with lemon grass foam

Cod saltimbocca on Catalonia sprouts

Pigeon breast with barberries sauce, potato mash and savoy cabbage

Matured cheese from the region

Warm chocolate cake with pistachio and pineapple

135.–