

# Dear Guests

First things first, it's a pleasure to be able to welcome you in our, as we call it, little peaceful safe heaven of delicious food, good wine and kind service

We want to make sure that you can fully enjoy and embrace the evening with us, no rush, no double seatings and that's why we created our concept of a multi-course menu.

We offer you to create your own multi-course menu with a set price.

**Choose your starter, main and dessert and create a menu of 3, 4 or more courses.**

**3 Course Menu ( Starter, Main, Dessert )** **85.00 Chf**

**4 Course Menu ( 2 Starters, Main , Dessert )** **95.00 Chf**

**5 Course Menu ( 3 Starters, Main, Dessert )** **105.00 Ch**

Each course will be served one after the other. If you like to change things up, have questions or need a little help with putting your menu together, every member of the staff will love to help you out.

We wish you great food, great company and an overall great evening with us.

# Starters

Organic Burrata served on hummus made of Swiss mountain broad beans, salad of broccolis & bell peppers with a tomato salsa

Estonian pike perch filet, sautéed on the skin, served with bacon-potatoes, artichoke, and an anchovy mayonnaise

Carne cruda of the Swiss organic beef served with toasted focaccia, marinated figs and arugula

Crisp fresh seasonal salad with different dressing options

Soup of the day, if you're interested to know what type of soup it is, ask one of us

# Main Dishes

Shiitake mushroom Tempura and Quinoa Falafel  
served with a red vegetable curry and a coconut & lime  
foam

possible as a starter too

Filet Sea bass (Greece) sautéed and served on spaghetti alla  
chitarra with summer veggies and octopus served with  
a saffron sauce

Filet slices and ragout of the Zurich Venison with  
Chanterelle mushrooms, Port wine jus, baby carrots  
and brioche bread dumpling slices

Wiener Schnitzel 120G of the Zurich organic Veal  
served with a potato and cucumber salad

Served with lemon slices and European cranberry sauce

you can also go for the 180 G Wiener Schnitzel

+ 14 CHF surcharge

# Desserts

Mousse of the white Swiss chocolate on a shortbread sand with Swiss raspberries and a Muscato sauce with raspberry-balsamic

Lime-Esrea\* crème with pistachio crumbles, marinated pineapples and a Piña colada sauce

(\*Special type of yoghurt from Switzerland)

Maracaibo chocolate cake with mango slices and mango sauce

Different Sorbets & Ice Cream:

Passionfruit, Lemon-Lime, Strawberry, Sour cherry

Vanilla, Amaretto, Black Sesame, Sour cream

If you'd like, served with whipped cream

Selection of raw milk cheeses served with fruit bread

And if you're not into any of that, how about a glass of our dessert wines?