

Enjoy our summery kitchen under palm trees with a nice view on the lake of Zurich

Starters

classical Au-Beef Tartare

garnished with cornichons, chopped eggs, onion rings and cherry tomatoes
served with toast and butter

as appetiser Fr. 23.00
as main course Fr. 33.00

Fine marinated tranches of octopus

with watermelon
light macadamia nut mayonnaise and sprouts

Fr. 24.00

Cold strawberry and zucchini soup

Fr. 11.00

Main courses

On the skin roasted salmon filet

with liquid olive butter
served with chips Allumette
and oven-cooked eggplant

Fr. 39.00

Poached trout fillet rolls

with lobster butter sauce
served with sesame rice and two-coloured zucchini

Fr. 38.00

Fitness plate with melon slices

and roasted chicken breasts strips with herb butter
or in Au-egg pastry baked zurich lake-whitefish fillet with tartar sauce

Fr. 34.00

Fr. 39.00

Lemon Risotto

with marinated, young spinach and pink roasted lamb chops
with fried onion-crème fraîche

Fr. 46.00

Spaghetti with tricolour tomatoes

olive oil, garlic, fresh basil and roasted pine nuts

Fr. 22.00

Wine recommendation

Epesses Rocanel Obrist 2017

7.5 dl Fr. 56.00

Exelsis Domaine du Montet Bex 2016

7.5 dl Fr. 73.00

origin:

beef – Switzerland / chicken – Switzerland/ lamb – Australia, New Zealand / salmon – Atlantic
trout – Switzerland, Italia / Egli – Estonia, Russia / Octopus - Italia