



Salads

Green salad with egg, croutons and seed mixture 🌿 homemade dressing	CHF 9.50
Mixed salad with house made dressing 🌿 ☒ with spicy, smoked nuts and sprouts	CHF 10.50
Autumn salad with rocket, chanterelles, 🌿 ☒ Orange fillets and walnuts with homemade apple and celery dressing	CHF 17.50
Radicchio salad with halloumi 🌿 ☒ caramelized rosemary pears and red onions	CHF 12.50
Caesar salad with iceberg lettuce sliced chicken, bacon, Caesar dressing, Parmesan and homemade croutons	CHF 17.50 gr. CHF 21.50
B5 salad Mixed leaf salad with chicken pieces and sweet chili sauce	CHF 17.50 gr. CHF 22.50

Soups

Daily soup <i>(We are happy to tell you today's offer)</i>	CHF 9.50
Pumpkin cream soup with coconut milk and curry ☒ 🌿 ♻️	CHF 12.50

Starters

Beetroot-Carpaccio with pomegranate ☒ 🌿 Goat cheese and walnuts	CHF 14.50
Graved salmon tartare With apple salad and homemade bacon crisp served with toast and butter	CHF 17.50
Beef tartare with mustard ice cream and yuca chips served with crispy Bürli and butter refined with cognac, whisky, or calvados	CHF 21.50 gr. CHF 29.50

Vegetarian

Black-Pepper-Tofu with ginger 🌿 with spring onions, chili pepper and jasmine rice	CHF 20.50
Sweet potato and quinoa curry ☒ 🌿 ♻️ with rice noodles fried in sesame oil	CHF 23.50
Tagliatelle with homemade walnut pesto 🌿 and caramelized figs	CHF 19.50

Fish

Fried monkfish medallions on a bed of spinach ☒ Vanilla potatoes and spicy fig chutney	CHF 36.50
Sea bass fillet with porcini mushroom risotto and roasted hazelnuts	CHF 30.50

Meat

Beef fillet (180g) with coffee-chocolate sauce Tagliatelle and mini patisson	CHF 44.50
Deer entrecôte (200g) with rose hip sauce fried polenta slices and red cabbage	CHF 35.50
Spicy orange chicken (180g) ☒ with potato gratin and peperonata	CHF 26.50
Horse entrecôte (220g) in a chestnut herb coating with chanterelle sauce and creamy pumpkin risotto	CHF 34.50

Classics

Zurich Swiss Prime Geschnetzeltes with butter rösti and market vegetables	CHF 36.50
Berner hash browns with onions, bacon ☒ and free range fried egg (20min)	CHF 20.50
Chicken schnitzel breaded in panko flour with Bernese fries and market vegetables	CHF 24.50
Pork Cordon Bleu with Belper Knolle, Aarebar cheese and ham Fresh gnocchi and market vegetables	CHF 34.50

Desserts

Freshly baked brownie served with homemade fig ice cream 🌿	CHF 12.50
Vegan parsnip and lemon cream ♻️ 🌿 ☒	CHF 11.50
Crêpes filled with chestnuts and pears 🌿 served with homemade Cointreau ice cream	CHF 13.50
Ice-cream	CHF 3.00
Frappe	CHF 9.50
- varieties	



**Additional information about allergens or other ingredients,
which cause unwanted reactions, can be obtained from the staff.**

When choosing our suppliers, we pay attention to regionality, sustainability and good animal husbandry. In order to ensure quality and improve ourselves and to recognize innovations in the market, we maintain regular contact with our partners.

All prices in CHF and including VAT.

Declaration of origin: beef = CH pork = CH poultry = CH horse = CH veal = CH venison = D salmon = NOR monkfish = GRE seabass = FRA