



## Menu suggestions

### Starters:

Figs, Swiss cured ham, Sprienzhobel (very fine sliced cheese), herb salad, vinaigrette

CHF 17.00

Capuns

Chard, spaetzli dough, cured sausage, cream sauce, grated cheese

Vegetarian: Chard, spaetzli dough, vegetables, mushrooms, cream sauce, grated cheese

CHF 16.00

Baked «Wangener» goats' cheese, fig confit, pumpernickel, herb salad, vinaigrette

Or

Goats cheese mousse, pumpernickel, herb salad, vinaigrette

CHF 17.00

Butternut squash soup, seed oil

or

Green pea soup, mint foam

or

Red beetroot soup, caramelized pear, crème fraiche

or

Parsnip and apple soup, nut crumble

or

Carrot and ginger soup, orange zest

CHF 14.00

Field salad, roasted bacon and free-range egg, croutons

CHF 16.00

Field salad

Sweetbread of veal/Veal liver/Chicken liver, vinaigrette

CHF 21.00

Salad "Zum Tell"- seasonal lettuce, carrot, garden radish, cucumber and sprouts, house dressing

Fall/winter: Beetroot, butternut, pumpkin seeds

CHF 15.00

Fried king oyster mushroom (or seasonal mushroom), herb salad, vinaigrette

CHF 18.00

Swiss mountain salmon, beetroot, Himalaya salt, apple and cucumber, herb salad

CHF 23.00



**Main course:**

Slow cooked saddle of veal, reduced veal jus, fresh garden herbs, glazed root vegetables,  
potato gratin

CHF 53.00

(can also be served as a whole saddle of veal +CHF 5.00)

Veal cheeks, reduced veal jus, baby vegetables, mashed potatoes or white wine risotto

CHF 52.00

Braised veal knuckle, veal jus, baby vegetables, risotto or polenta, thyme

CHF 48.00

Glazed veal shoulder, reduced veal jus, garden herbs, fresh vegetables, potato gratin

CHF 46.00

Marinated and braised shoulder of beef, Nebbiolo sauce, polenta with thyme or risotto,  
glazed root vegetables

CHF 42.00

Irish Black Angus beef filet tournedos, Calvados and pepper jus,  
caramelized apple, baby vegetables, gratinated potatoes or noodles

CHF 59.00

Beef cheeks, glazed root vegetables, white wine risotto/polenta/mashed potatoes

CHF 43.00

Tell's pork Cordon bleu, seasonal vegetables, roasted potatoes

CHF 39.00

Roasted rack of pork, reduced veal jus, garden herbs,  
oven vegetables, potatoes, rosemary

CHF 43.00



Braised cheeks of pork, baby vegetables, polenta

CHF 41.00

Fried breast of duck, potato and parsnip puree, fresh chanterelles, poultry jus

CHF 39.00

Fried corn-fed chicken, herbal cream cheese, cured Grisons ham, reduced poultry jus,  
baby vegetables, risotto

CHF 38.00

Guinea fowl au vin, reduced poultry jus, braised vegetables, polenta/mashed potato

CHF 41.00

Sirloin of lamb, reduced veal jus, rosemary,  
oven vegetables, shallots, potatoes

CHF 49.00

Leg of lamb, herb and mustard crust, jus,  
grilled vegetables, gratinated potatoes

CHF 46.00

Fried filet of sea bass, lemon olive oil,  
steamed spinach, shallot butter, boiled potatoes, parsley

CHF daily price

Oven baked whole sea bream, fennel, herbs, lemon, potato puree

CHF daily price

Organic salmon Basel style, red onions, Mediterranean vegetables (summer) or  
steamed spinach, parsley potatoes

CHF daily price



### **Vegetarian main course**

Indian vegetable curry, cauliflower, eggplant, root vegetables, sweet potato,  
chick peas, coriander, Basmati rice, flat bread

CHF 39.00

Risotto, fried Hokaido pumpkin, beetroot, king oyster mushroom, parmesan

CHF 38.00

Sliced tofu (or planted chicken) Zurich style, fresh mushrooms,  
roesti or noodles

CHF 39.00

Polenta, Mediterranean vegetables, Cambozola

CHF 38.00

Capuns

Chard, spaetzli dough, vegetables, mushrooms, cream sauce, grated cheese

CHF 33.00

Seasonal vegetable piccata, risotto, cherry tomatoes, basil, mascarpone, tomato

CHF 38.00



## Dessert

Meringue passion

Meringue, passion fruit, whipped cream, Ecuador chocolate

CHF 11.00

Panna Cotta, forest berry coulis

CHF 10.00

Cheeses from "Alex Wirth", fig mustard, nut bread,  
fresh walnuts, grapes (seasonal) or dried fruit

CHF 15.00

Dessert variation - a selection of sweets

CHF 16.00

White chocolate mousse, bitter sweet chocolate and chili mousse cake, vanilla ice cream

CHF 12.00

Bitter sweet chocolate mousse, berry coulis

CHF 11.00

Caramel flan

CHF 10.00

Crema Catalana

CHF 11.00

"Gasparini" cornet

CHF 6.00

Fruit sorbet per scoop

CHF 5.00

Homemade Linzer tartlet

CHF 8.00