

## Dishes we would love to saint.

### STARTERS

Lobster-esparagus-salad  
with chili-orange-jelly and sour cream

Lobster:  
Canada

Smoked swordfish  
with avocado-coconut

Swordfish:

Ramsons soup  
with lardo-crostini

Lardo:  
Italy

Asparagus soup  
with fried shrimps

Shrimps:  
Vietnam

Cold roastbeef with asparagus  
and raspberry espuma

Roastbeef:  
Switzerland

Chicken nuggets with sesam  
and sweet & sour sauce

Chicken:  
France

Pikeperch ravioli with young spinach  
with white foam and jus

Pikeperch:  
Estonia

Mediterranean vegetables salad  
with smoked salmon-trout roulade

Salmon / Trout:  
Norway

Choose any starter: one at CHF 7.—, two at CHF 13.50 or three at CHF 19. —

### VEGI

Potatoes-gnocchi with brown butter  
with ruccola, parmesan flakes and cherry tomatoes  
24.—

Asparagus risotto with baked asparagus  
24.—

Asparagus with sauce Hollandaise  
and new potatoes  
24.—

### FISH

Pikeperch ravioli with young spinach  
white espuma and jus  
32.—

Pikeperch:  
Estonia

Fried Sea bass fillet with saffron-vegetables rice  
and Noilly Prat sauce  
38.—

Sea bass:  
Italy

Veal steak with fresh morels with cognac-creamsauce served with wild garlic noodles and vegetables  
45.—

Veal:  
Switzerland

Filet of beef with rucola and parmesan with Mediterranean vegetables, with gnocchi  
48.—

Beef:  
Switzerland

Lamb filet fried in air dried ham with rosemary jus, asparagus risotto and vegetables  
42.—

Lamb:  
New Zealand

Veal cutlets Viennese style served with French fries and vegetables  
34.—

Veal:  
Switzerland

Homemade meat loaf with thyme sauce, mashed potatoes and vegetables  
25.—

Meat loaf:  
Switzerland

Fitness plate with salads and fried corn chicken breast with herbal butter  
29.—

Chicken:  
France

HIGHLIGHTS

CLASSICAL

All main dishes you can have also for half portion at half price (without supplement).

All prices include 8% VAT.  
**Nice to have you here.**