

## DINNER MENU

Spring is here, and with it, nature awakens to new life. The first flowers break through the soil, trees sprout fresh green leaves, and birds fill the air with their song. The days grow brighter, the sun warms our faces, and a gentle breeze carries the scent of blossoms and fresh grass. After the silence of winter, we are drawn outside – to blooming meadows, bustling street cafés, and joyful gatherings with friends. Spring brings us lightness, new energy, and the anticipation of all that lies ahead.

## STARTERS

**Salad bowl with young spinach** per person 16

fermented radishes, puffed grains, and two types of beetroot  
with Meaux mustard dressing

**Hand-cut Simmental Brown Swiss Beef tartare** small 26 / large 38

with hay schnapps, pickled vegetables, egg yolk cream,  
and toasted house bread

**Smoked beef tongue** 19

on warm kohlrabi with tarragon

**Pickled whitefish fillets** 19

on a sweet – and – sour apple-celery salad

**Pea Camembert with black walnut purée** 19

with verjuice and marigold reduction

**Oven-baked marrow bone with garlic and parsley** 21

served with toasted house bread – Preparation time at least 20 minutes

**Parsley soup** 17.5

parsley root, fresh parsley, with parsley gel and parsley root chips

**Alpstein duck consommée** 19

with 63°C organic egg, duck pâté, and snow pea straw

## MAIN COURSES

**Portobello stuffed with cream cheese** 🍄 37

served with einkorn ragout and green spring vegetables

**Homemade wild garlic gnocchi on lemon cream cheese** 39

with garden cress and poppy seed crackers

**Smoked Appenzeller guinea fowl breast on heritage grain risotto** 53

served with wild cauliflower and herb salad

**Pan – seared Zurich – style veal liver in calvados sauce** 41

with butter rösti and seasonal vegetables

**Tagliata of Zurich Oberland Black Angus** 45

on dandelion salad with pine nuts and parmino

– Side portion of roasted potatoes 8

**Whole grilled trout from the alpine organic farm at Blausee** 53

with pan – fried potato – herb roulade, beetroot purée, and savoy cabbage

**Medium – rare rabbit fillet wrapped in Bündner dry-cured ham** 49

with Rheintal corn cream, crispy sage, and morel sauce

## DESSERT

**Pavlova** 🍃 19.5

with berries and white chocolate mousse

**Rhubarb tarte tatin** 17.5

with sorrel ice cream and oat crumble

**Selection of house cheeses with fig mustard and fruit bread** 22

Bûchette cendré, Malögin, das Blaue Wunder, Alp Flix sheep's cheese,  
and the Robust Schorsch

**Two sweet treats** 12

served with a coffee or espresso

All prices in CHF, including 8.1% VAT.

We are happy to provide detailed information about possible allergens in our dishes.

## **SPIRITS**

here is a small, curated selection from our spirits collection.  
ask for our bar menu with over 250 whiskies & rums.

### **CALVADOS, 2cl**

Pays D'Auge Reux 1996 25y, 54.6% 13

C. Dully Selections, Single Cask

### **WHISKY, 4cl**

Glen Moray 2008 12y, 55.4%, Single Malt, Schottland, Speyside 21

– honey, stewed apple, white stone fruits

Bowmore 10y Tempest Batch 6, 54.9%, Single Malt, Schottland, Islay 21

– tropical fruits, maritime, full-bodied

Smooth Ambler Scout Bourbon 7y, 50.0%, Bourbon, USA 19

– vanilla, spices, smooth

Appenzeller Säntis Malt

«Edition Dreifaltigkeit» 52.0%, Old Oak Beer Casks, peated 16

«Edition Himmelberg» 43.0%, Old Oak Beer Casks & Wine Cask Finish 14

«Edition Sigel» 40.0%, Small Oak Beer Casks 14

### **GRAPPA, 2cl**

Marolo, Grappa di Vermentino, 42.0% 11

Marolo, Grappa di Amarone, 45.0% 13

Marolo, Grappa di Barolo Russia 2007, 45% 16