

STARTERS

Sourdough bread from Tsugi Bakery 3 per person
with salted butter and our dip of the week

Cold Buttermilk Soup 17
with hay and sautéed pak choi

Colorful Summer Tomatoes 16
with burrata, basil, and red onions

Peach Salad 16
with marinated arugula and fresh goat cheese

Homemade Capuns Roll 19
with mountain cheese, walnuts, and meadow herbs

Alpine Ceviche with Char from Bremgarten 24
mit Limetten, Gurken und Staudensellerie

Hand-sliced Black Angus beef tartare small 26 / large 38
with pickled vegetables, egg yolk cream, and toasted homemade bread

MAINS

FROM THE CHARCOAL GRILL

Our meat and fish dishes speak for themselves.

You can choose the side dishes to suit your taste—to share in the center of the table or individually. Just as you like.

Bremgarten char fillet 42

marinated cucumber and lemon butter

Spatchcock coquelet, smoked in hay 46

with chanterelles in cream sauce

Black Angus Ribeye Steak from Greifensee (240g) 49

Chimichurri

Cut of the Week from the Zurich Area Price based on the daily special

SIDES TO SHARE

Creamy Risotto 6.5

Garlic Mashed Potatoes 6.5

Swiss Chard and Sautéed Potatoes with lime and grainy Dijon mustard 7

Sautéed Chanterelles with shallots and parsley 9

Summer Vegetables 6.5

Grilled Courgette with chili, garlic, and cedar seeds 7.5

Baby spinach with garlic and shallots 6

DESSERT

Lemon Balm frozen parfait 15

with fresh strawberries and chocolate – crumble

Apricot Tart 16.5

with yogurt cream and lemon sorbet

Homemade Ice Cream & Sorbets per scoop 7

Lemon, Strawberry, Chocolate

Two cheeses of the day 15

served with fig mustard

Two kinds of sweets 15

served with a coffee or espresso