

RECOMMENDATIONS FROM THE KITCHEN

STARTERS

Black Angus Beef Carpaccio 26

freshly sliced, with arugula, radicchio, and Grana Padano

Offal of the Week 19

Lamb heart and veal kidney skewers from Greifensee served on toasted Tsugi bread with pickled red onions and chanterelles

MAINS

Handmade Pappardelle small 26 / large 37

with morel cream and shaved Parmesan

Homemade ravioli filled with cream cheese 38

with braised Swiss chard, served with herb oil and Grana Padano

Lamb Duo: Roasted Loin and Braised Shoulder 58

with potato fritters, a ratatouille of beans and kohlrabi, fresh herbs, and a sherry-lamb jus

DESSERT

Iced Pancakes 2.0 18

with vanilla ice cream, chocolate sauce, toasted almonds, and whipped cream