

## DINNER

Winter is approaching, nature grows still, and the air turns crisp. The days become shorter, the nights longer, and we seek warmth and comfort. While frost and snow reign outside, we gather around the table indoors, where bold flavors and warming dishes make us forget the cold. A heartfelt conversation, a comforting soup, or a fine glass of wine – winter reminds us to cherish what truly matters: time and friendship.

All prices in CHF, including 8.1% VAT

Origin of bread and baked goods: Switzerland / Meat & Fish: Switzerland

We are happy to provide detailed information regarding potential allergens in each dish

## STARTERS

Lamb's lettuce bouquet with vegetables, dressed in a Meaux mustard and honey vinaigrette, served with clementines, poppy seed crackers, and Engadine quail eggs – Single / For sharing 2 pers:		18.50 / 35.50
Hand-cut Simmental beef tartare enhanced with hay schnapps, served with pickled vegetables, egg yolk cream, and toasted house bread	starter    main	25.50 / 37.50
Alpine pike-perch carpaccio marinated with mulled wine, served with turnips marinated in fermented white cabbage juice and tarragon		25.50
Grilled apple-fed pork rib, slow-cooked for 24 hours, on slightly spicy cabbage stalk salad and smoked paprika dip		22.50
Red cabbage cooked in balsamic vinegar, served with pumpkin cream, potato chips and puffed amaranth		18.50
Grilled beef bone marrow with with garlic and parsley served with roasted house bread – preparation time 20 minutes		20.50
Alpine miso broth with winter vegetables and 63° organic egg		17.50

## MAINS

Roasted salsify timbale with parsnip puree, with red wine– shallot–broth and roasted winter vegetables	38.00
Puschlav Pizzoccheri tossed in a bold mountain cheese sauce, with savoy cabbage, steamed potatoes, and oven–roasted oyster mushrooms	38.00
Braised veal brisket, served with roasted black corn from the Maggia Valley and sautéed Brussels sprouts leaves	44.00
Roasted Zurich veal liver with calvados sauce, served with buttered rösti and seasonal vegetables	41.00
Grilled Black Angus Entrecôte doublé from Greifensee ZH, served with mountain herb salsa, parsnip–potato purea, and wild broccoli also available for sharing, for two person + 10.00	69.00
Whole grilled trout from the alpine organic farm at Blausee, served with apple sauerkraut, saffron potato purea from Fläsch, and burnt cream	53.00

## DESSERT & CHEESE

### Cheese Selection

Schnebel Kuh, Hanfmutschli, Geknebelter Feigling,  
Dolly and Capricorn cheeses

served with fruit bread and apple-fig mustard 22.00

### Forest Berry Crumble Cake

with white chocolate mousse and dark chocolate sorbet 19.50

Pumpkin Cheesecake, with baked apple compote and speculoos crumble 17.50

### Coupe «Nesselrode»

vermicelles with kirsch on meringues and vanilla ice cream,  
topped with whipped cream

17.50

Two types of sweets, served with a coffee or espresso

14.50

## SPIRITS

Here is a small, select choice from our range of spirits,  
also ask for our bar menu with over 250 whiskies & rums

### CALVADOS, 2cl

Pays D`Auge Reux 1996 25y, 54.6%	13.00
C. Dully Selections, Single Cask	

### WHISKY, 4cl

Glen Moray 2008 12y, 55.4%, Single Malt, Schottland, Speyside	21.00
– Honig, gekochter Apfel, weisse Steinfrüchte	

Bowmore 10y Tempest Batch 6, 54.9%, Single Malt, Schottland, Islay	21.00
– Tropenfrüchte, maritim, vollmundig	

Smooth Ambler Scout Bourbon 7y, 50.0%, Bourbon, USA	19.00
– Vanille, Gewürze, lieblich	

### Appenzeller Säntis Malt

«Edition Dreifaltigkeit» 52.0%, Old Oak Beer Casks, getorft	16.00
«Edition Himmelberg» 43.0%, Old Oak Beer Casks & Wine Cask Finish	14.00
«Edition Sigel» 40.0%, Small Oak Beer Casks	14.00

### RUM, 4cl

Doorly's XO10y, 40.0%, Melasse Rum, Barbados	14.00
– Tabak, Kokosnuss, Caramel	

Guyana „Port Mourant“ 2005 11y, Labat, 45.0%, Melasse Rum, Guyana	18.00
– Pilze, Kakaosüsse, Mentholnoten	

