

Starters

With bread from the bakery Kast – **Organic Quality** with chive dip

Appetizer selection from the Land of the Rising Sun – Tokyo Tapas	36
Beef-Tataki from the beef filet in a sesame coating, prepared Japanese style	
Tuna-Sashimi with ponzu sauce, wasabi mayonnaise	
Cucumber salad Sunomono	
Crispy tofu on mango coulis	
Salmon skewer glazed with teriyaki & togarashi spice	
We are happy to serve you a shot of Daihoju Konishi Sake + 5.-	
Sashimi from tuna- & Scottish salmon	26
ponzu sauce, spring onions, wasabi-mayonnaise, shiso cress, pickled ginger & green papaya salad	
Beef-Tataki from beef filet in a sesame coating cold cuts prepared Japanese style	29
Ponzu sauce, dashi, chili oil, spring onions, furikake sesame seasoning & sweet potato mash	
Scottish gravled salmon gravlax “Label Rouge” marinated in tequila & coriander 🌿	26
spicy adobo chili mayonnaise, coleslaw, pickled red onion & tortilla chips	
Beef tatare with whisky	25 / 36
pickled vegetables, egg yolk cream, herb yoghurt-dip, mustard butter & toast	
White asparagus salad with strawberries 🌿	19
fruity ginger sherry dressing & crispy pistachios	
served with caramelized goat’s cream cheese „Geisse Peter” 🌿	23
Spicy green papaya salad 🌿	18
carrots, pepperoncini, peanuts & coriander	
served with grilled king prawns in teriyaki marinade & furikake seasoning	28
served with crispy organic tofu on mango chutney 🌿	22
Candela salad bowl 🌿	15
salad leaves, fruits, vegetables, roasted seeds & nuts	
house- or balsamic dressing	

Soups & warm starters

Riesling cream soup 🌿	16
white asparagus & parmesan	
Thai-coconut-ginger-soup 🌿	16
Shiitake mushrooms, chili oil & coriander	
with fried shrimp cubes	19
Spicy king prawns «Chorizo» 🌿	28
fermented garlic, pepperoncini, parmesan & Tellicherry-pepper	
Lemon thyme ravioli on parmesan sauce	24
green asparagus & crispy shallots	

Traditional & international

Grilled Scottish royal salmon filet with lemon crust	48
gnocchetti on creamy wild garlic-white wine sauce with asparagus	
Sea bass filet on herb-tomato vinaigrette 🌿	46
parsley mashed potatoes & oven-roasted spring vegetables	
Spicy king prawns „Chorizo“	46
gnocchetti, pepperoncini, fermented garlic, parmesan & Tellicherry-pepper	
Pink roasted lamb loin on raspberry-bacon jus 🌿	46
parsley mashed potatoes & oven-roasted spring vegetables	
Beef meatloaf on redwine sauce	42
spätzle & spinach on garlic-onion butter	
200 g beef filet with parmesan crust on portwine jus	62
Lemon thyme ravioli & green asparagus	
Finely sliced veal filet „Zurich style“ 🌿	47
mushroom sauce & buttered rösti	
Sliced veal liver 🌿	39
herbs, onions, portwine sauce & buttered rösti	
Beef filet cubes on spicy Stroganoff sauce	48
spätzle & oven-roasted spring vegetables	
Beef filet medaillons with Café de Paris 🌿	300 g 65 200 g 55
french fries & spinach on garlic-onion butter	
Surf & Turf we are happy to serve you 2 king prawns „provençale“ with our dishes 🌿	+ 8

🌿 = glutenfree

meat declaration: veal: Switzerland beef filet: South America lamb: Australia, New Zealand pork: Switzerland

We're happy to provide you with detailed information about the origin of our products

All prices incl. 8.1 % VAT.

Starters vegan

Candela salad bowl 🌾	15
salad leaves, fruits, vegetables, roasted seeds & nuts balsamic dressing	
vegetable tartare with basil & almond cream cheese 🌾	21
marinated herb-sprout salad & mustard caviar	
White asparagus salad with strawberries 🌾	19
fruity ginger sherry dressing & crispy pistachios	
Spicy green papaya salad 🌾	18
carrots, pepperoncini, peanuts & coriander	
served with crispy organic tofu on mango chutney 🌾	22
Thai-coconut-ginger-soup 🌾	16
Shiitake mushrooms, chili oil & coriander	
Lemon thyme ravioli on wild garlic cream sauce	24
green asparagus & crispy shallots	

Main courses vegan

Madras-curry with crispy organic tofu from Switzerland 🌾	35
spicy, fruity Madras curry sauce, basmati rice, vegetables, Papadam-cracker & mango-chutney	
Lemon thyme ravioli on wild garlic cream sauce	35
green asparagus & crispy shallots	
Chickpea ragout on creamy chili-lemon sauce 🌾	34
sweet potato mash, oven-roasted spring vegetables & crispy chili oil	

Starters vegetarian

Candela salad bowl 🌾	15
salad leaves, fruits, vegetables, roasted seeds & nuts house- or balsamic dressing	
White asparagus salad with strawberries 🌾	19
fruity ginger sherry dressing & crispy pistachios	
served with caramelized goat's cream cheese „Geisse Peter“ 🌾	23
Spicy green papaya salad 🌾	18
carrots, pepperoncini, peanuts & coriander	
served with crispy organic tofu on mango chutney 🌾	22
Riesling cream soup 🌾	16
white asparagus & parmesan	
Thai-coconut-ginger-soup 🌾	16
shiitake mushrooms, chili oil & coriander	
Lemon thyme ravioli on parmesan sauce	24
green asparagus & crispy shallots	

Main courses vegetarian

Madras-curry with crispy organic tofu from Switzerland 🌾	35
spicy, fruity Madras curry sauce, basmati rice, vegetables, Papadam-cracker & mango-chutney	
Lemon thyme ravioli on parmesan sauce	35
green asparagus & crispy shallots	
Potato gnocchetti on creamy wild garlic-white wine sauce	33
oven roasted spring vegetables & parmesan	
Chickpea ragout on creamy chili-lemon sauce 🌾	34
sweet potato mash, oven-roasted spring vegetables & crispy chili oil	

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