

Starters

served with bread from the bakery Kast – **organic quality** with chive dip

Selection of appetizers from the Land of the Rising Sun – Tokyo Tapas	36
Tuna Sashimi with ponzu sauce, wasabi mayonnaise & cress	
Beef Tatare Japanese style with welsh onion, furikake sesame seasoning & egg yolk cream	
Cucumber salad “Sunomono”	
Crispy tofu served with mango chutney, coriander & sweet potato mash	
Salmon skewer glazed with teriyaki & togarashi spice	
Tuna & Scottish salmon sashimi	27
ponzu sauce, spring onions, wasabi mayonnaise, cress, pickled ginger & “Sunomono” cucumber salad	
Beef tatare with whisky	25 / 36
pickled vegetables, egg yolk cream, herb yoghurt-dip, mustard butter & toast	
Field salad on house dressing	17
chopped free range egg & herb croûtons	
Mango salad Japanese style with togarashi-spice GF	21
mango & cucumber on sesame ginger-dressing with chili, spring onions, calamansi-sherbet & mango-espuma	
served with crispy organic fried tofu and mango chutney GF	25
served with 3 king prawns in tempura yuzu cream & miso sauce	32
Candela salad bowl GF	15
mixed salad leaves, fruits, vegetables, roasted seeds & nuts house- or balsamic dressing	
“Sunomono” cucumber salad GF	18
cucumbers with Japanese dressing & pickled ginger roasted sesame seeds, sprouts & cucumber-gin sherbet	
Riesling cream soup GF	16
pear & parmesan	
served with king prawn cubes GF	20
Thai-coconut-ginger-soup with lemongrass GF	16
shitake mushroom, chili oil & coriander	
Spicy king prawns «Chorizo» GF	29
fermented garlic, pepperoncini, parmesan & Tellicherry-pepper	
We are pleased to serve you for all the Japanese starters a 2 cl cup of Daihoju Konishi Sake + 6.-	

From the grill

Beef fillet médaillons 200 g medium cooked	55
served with french fries & spinach and 1 sauce of your choice	
Beef fillet médaillons 300 g medium cooked	65
served with french fries & spinach and 1 sauce of your choice	
Beef entrecôte 200 g medium cooked	46
served with french fries & spinach and 1 sauce of your choice	
Beef rib eye steak 350 g medium cooked	68
served with french fries & spinach and 1 sauce of your choice	
Lamb entrecôte 200 g medium cooked	46
served with french fries & spinach and 1 sauce of your choice	
Surf & Turf we are happy to serve 2 king prawns „provençale“ with your dishes GF	+ 8
Warm sauce: Café de Paris-cream, roasted pepper-calvados or portwine sauce GF	
Cold butter & salsa: Herb butter, mustard butter GF or chimi churri salsa	

Main course

Sea bass fillet with herb-tomato vinaigrette GF	47
served with cellery mashed potatoes & vegetables	
Spicy king prawns „Chorizo“	46
chorizo-spicy Spanish pork sausage served with gnocchetti, pepperoncini, fermented garlic, parmesan & Tellicherry-pepper	
Venison fillet on mushroom herb-cream sauce	54
served with spätzli, pumpkin & apple-red cabbage	
Beef meatloaf on redwine sauce	42
served with spätzli, pumpkin & apple-red cabbage	
Finely sliced veal fillet „Zurich style“	48
served with mushroom sauce & buttered rösti GF or spätzli	
Sliced veal liver GF	43
served with herbs, onions, port wine sauce & buttered rösti	

GF = gluten-free

Vegan Starters

Candela salad bowl mixed salad leaves, fruits, vegetables, roasted seeds & nuts balsamic dressing GF	15
Field salad on balsamic dressing roasted seeds & nuts	15
“Sunomono” cucumber salad GF cucumbers with Japanese dressing & pickled ginger roasted sesame seeds, sprouts & cucumber-gin sherbet	18
Mango salad Japanese style with togarashi-spice GF mango & cucumber on sesame ginger-dressing with chili, spring onions, calamansi-sherbet & mango-espuma served with crispy organic fried tofu and mango chutney GF	21
Thai-coconut-ginger-soup with lemongrass GF shitake mushroom, chili oil & coriander	25
	16
We are pleased to serve you for all the Japanese starters a 2 cl cup of Daihoju Konishi Sake + 6.-	

Vegan main courses

Swiss organic tofu in a crispy coating served with a mild, fruity tomato-coconut curry, vegetables, basmati rice, papadam crackers, coriander & mango chutney	35
Potato gnocchetti with creamy mushroom-herb-ragoût broccoli, crispy onions & vegan mozzarella	35

Vegetarian starters

Candela salad bowl GF mixed salad leaves, fruits, vegetables, roasted seeds & nuts house- or balsamic dressing	15
Field salad on house dressing chopped free range egg & herb croûtons	17
Mango salad Japanese style with togarashi-spice GF mango & cucumber on sesame ginger-dressing with chili, spring onions, calamansi-sherbet & mango-espuma served with crispy organic fried tofu and mango chutney GF	21
“Sunomono” cucumber salad GF cucumbers with Japanese dressing & pickled ginger roasted sesame seeds, sprouts & cucumber-gin sherbet	25
	18
Riesling cream soup GF pear & parmesan	16
Thai-coconut-ginger-soup with lemongrass GF shitake mushroom, chili oil & coriander	16
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