

Lunch Menu

ENTRÉE

SWISS BEEF TATAKI (1,3,4,6,10,11,12)
Coriander Cream, pickled Shiitake Mushrooms, radish

or

PLAT

CREAMY POTATO AND LEEK SOUP (1,7,9,10,12)
Roasted Black Pudding, sourdough croutons

POACHED PIKE DUMPLINGS (2,4,7,9,12)
Crustacean beurre blanc, spinach, La Ratte potatoes

or

SALTIMBOCCA ALLA ROMANA FROM SWISS VEAL (7,9,12)
Parma ham, sage, confit tomatoes, saffron risotto

WE ARE ALSO HAPPY TO SERVE OUR LUNCH MENU AS A VEGETARIAN OPTION.

2 COURSE MENU CHF 64
MAIN COURSE CHF 42
STARTER CHF 22

Classiques de la Brasserie

BEEF TARTARE (1,3,10,13) French fries, toast	35/58
CRISPY EGGPLANT (1,3,10,12) Roasted tomato-coulis, lemon-mayonaise, black garlic VEGETARIAN	42
ZÜRCHER GESCHNETZELTES (3,7,9) Hashbrowns, mushrooms	64
WIENER SCHNITZEL (1,3,7) Cucumber salad, french fries	58
RIB EYE CAFÉ DE PARIS (7,9,10) Pommes Allumettes GLUTEN FREE	68
SOLE MEUNIÈRE (4,8,7) Sole, potato mousseline, almonds	79
HALIBUT FILLET Chive broth, baby chanterelles, shallot compote, veal head	71

Menu de Saison

GRILLED LOBSTER TAIL (2,3,10,11)
Marinated watermelon, citrus hints, grand cru olive oil

CRISPY PAN-FRIED SEA BASS (4,7,9,12)
Bouchot mussel, saffron broth, fennel cream

SWISS VEAL ENTRECORDÔTE (3,7,9,12)
Porcini mushrooms, artichoke, San Marzano tomatoes

VACHERIN (1,3,7)
Elderflower cream, raspberry meringue, strawberry ice cream

3-course menu	130
4-course menu	150

DESSERTS

CRÈME BRÛLÉE (1,3,7)
Cherry ice cream, cherry jubilee, tahitian vanilla

SORBET TRILOGY
Raspberry, apricot, lemon basil
VEGAN, GLUTEN FREE, LACTOSE FREE

CRÊPES SUZETTE (1,3,7,13)
Flambeed with grand marnier und cognac, from two people
Please state your preference at the beginning of the order process

PRICES IN CHF, INCLUSIVE VAT.

PROVIDENCE MEAT	
CH	Veal, Beef
FR	Foie Gras

PROVIDENCE FISH

ES
USA
IS
IT

TURBOT
Lobster
Sole
Caviar

GR	Seabass
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PROVIDENCE BREAD CH