



Appetizers

Lettuce with nut oil dressing
roasted hazelnuts and bread chips

€ 8,50

Pumpkin terrine
with pumpkin pastry and
and Styria oil

€ 8,50

Beef slices in herb vinaigrette
with marinated kenya beans

€ 8,50

Sauté of frog legs
with apples and pepper

€ 8,50

Soups

Goose essence
with red wine

€ 6,00

Pumpkin cream soup
with pepper croutons

€ 6,00

Sorbet

Cassis sorbet
with sparkling wine

€ 6,00

Main courses

(De Cecco) Macaroni
with sweet chestnuts
and pancetta

€ 18,00

Zurich style
veal strips in a cream-mushroom sauce
broccoli and potato-rosti

€ 21,00

Lamb with beans
and rosemary potatoes

€ 21,00

Filet of whitefish
- roasted on the skin -
with herb salad
and topinambour

€ 21,00

Desserts

Potted spiced orange
with sorbet of Campari

€ 6,50

Chocolate cake
with exotic fruit ragout

€ 6,50

Selection
of cheeses with grapes

€ 6,50