

## LUNCH MENU

### STARTER

Salmon, Rooibos Sweet Potatoes, Grapefruit

*Vegetarian: Tofu*

Lamb Fillet, Juniper Plums, Treviso

### MIDDLE COURSE

Parsley Soup, Anise Croutons, Lime Pesto

Tempura Prawns, Ginger Carrots, Shellfish Foam

### MAIN COURSE

Trout, Nutmeg Blossom Hollandaise, Spinach Croquettes

Beef Fillet Cubes, Rosemary Mashed Potatoes, Almond Kale

Ricotta Ravioli, Black Salsify, Sesame Cream

### DESSERT

Cheese Selection, Pear Chutney, Walnut Chips

Mango Sorbet, Yoghurt Mousse, Szechuan Pepper Brittle

3 Course Menu

99

4 Course Menu

129

5 Course Menu

146

### WHITE WINE

2024 Viognier Erich Meier Uetikon AOC Zürich

20

### ROSE

2024 Bandol Rosé Château de Pibarnon Magnum

20

### ROTWEIN

2021 P.G. - 21 Domino del Aguila Ribera del Duero Magnum

25

### DESSERT

Westhofener Auslese Weingut Klaus Peter Keller Rheinhessen

25

per Glass 1 dl

Origin: Salmon / Norway, Lamb / Ireland, Prawns / Vietnam,  
Trout / Switzerland, Beef / Switzerland & Ireland, Bread / Switzerland  
All Prices in Swiss Francs including 8.1% MWST / TVA

Dear guests, our Service Staff informs you about ingredients  
in our dishes that can cause allergies and/or intolerances. Please ask us for any information.