

Hirschen menu

Vitello tonnato with capers, red onions, croutons and chives (G/L)

Roero Arneis Vigna Tabaria, Luca Abrate, DOCG, Piemont, Italy (1dl CHF 8.-)

Roasted foie gras with mango and brioche (G/L)

Riesling Ürziger Würzgarten Auslese, Dr. Loosen, Mosel, Germany (1dl CHF 11.-)

Perch fillet fried in butter with spinach and saffron sauce (G/L)

Pinot Gris, Urs Pircher, Eglisau (1dl CHF 8.50)

Beef tenderloin with artichokes,
chili polenta and basil (L)

Sio, Hereus de Ribas, VdT, Mallorca, Spain (1dl CHF 10.-)

Lukewarm chocolate cake with amarena ice-cream and cherry compote (G/L)

Nives Assemblage Doux, Weingut zum Sternen, Fam. Meier, AG, AOC (0.5dl CHF 10.-)

or:

Variation of cheese with fruit bread (G/L)

Vintage, Mathias Bechtel, AOC Graubünden, Schweiz (0.5dl 10.-)

4 course menu – CHF 90

5 course menu – CHF 98

Our meet is of Swiss origin.

Perch: Switzerland, breed

Foie gras: France or Hungary

Pls inform us of your possible intolerances and allergies. Our staff will be happy to give advice.

G = Gluten / L= Lactose

All prices are in Swiss Francs including 7,7 percent VAT.