

## Coupes

Coupe Nesselrode (G/L) 1 scoop of vanilla ice cream, chestnut vermicelli with meringue, marinated cherries, whipped cream und tuille	11 / 14
Ice coffee «Hirschen style» (G/L) 2 scoops of coffee ice cream with coffee-sirup, whipped cream, chocolate-mocha-beans and tuille	12
Coupe Denmark (G/L) 3 scoops of vanilla ice cream, chocolate sauce, whipped cream, almond slivers and tuille	9 / 13
Nutcracker (G/L) 1 scoop of vanilla ice cream, 1 scoop of chocolate ice cream 1 scoop of walnut ice cream, roasted walnuts, caramel sauce, whipped cream and tuille	9 / 13
1 scoop of walnut ice cream, with baileys liqueur and roasted nuts (G/L)	14
Affogato al caffè One scoop of vanilla ice cream poured over with espresso	9
Our Ice cream is from “I Gelati”, produced with Swiss milk and (if possible) with Swiss fruits	

## Menu

Starters	CHF	
Lamb's lettuce on potato dressing	14	
- bacon, egg and croutons (G)	17	
- fried duck liver (G)	21	
Baked puff-pastry with calf stuffing, apple-celery-salad and cranberries (G/L)	16	
Smoked Swiss Alpin salmon with his roe, blinis, capers and onions (L)	19	
Praliné of goat cheese with lentil salad and pear-walnut-pesto honey, quince and walnut (G/L)	17	
Beef tartar with egg yolks, parsley cream and pickled vegetables, toast and butter aside (G/L)	23	34

## Soups

White wine soup „Eglisau style“ with croutons (G/L)	14
Dried tomato cream soup with grissini and raw ham	14

## Main dishes

Chickpeas-lentil tartlets with cauliflower puree, sauteed green cabbage and dip (vegan)	35
Whole-meal rice, poached egg, winter vegetables and Swiss stilton (G/L)	35
Moules Frites (L) “First come first serve“	38
Fried perch filet from the canton of Valais with wild rice, vegetable and parsley sauce (G/L)	46
Crispy fried pike-perch from Switzerland tartar sauce, potatoes and spinach or with lamb's lettuce (G/L)	36
Fried filet of trout with saffron sauce, taglierini and pumpkin (G/L)	38
Deer medallions with gravy, red cabbage with figs, brussels sprouts, chestnut and cranberries	46
Fried duck breast with gravy, brussel sprouts, quince and a type of thick noodles made of potatoes, flour and eggs (G/L)	39
Aitchbone with apple-horse-radish-cream, mashed potatoes with bouillon, carrots made in the oven and celery	39
«Wiener Schnitzel» with French fries or parsley potatoes, cranberries and lemon (G/L)	45
Alsace tarte flambée bacon, onions and cream fresh (G/L)	20
Vegetarian tarte flambée Raclette-cheese, potatoes, spinach, onions and cream fresh (G/L)	22

## Recommendation for two or more:

Lamb's lettuce on potato dressing  
or:  
White wine soup with croutons (G/L)

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Chateaubriand carved at your table  
with bearnaise sauce (L), French fries and a variation of vegetable

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A small sweet surprise and coffee

3-courses per person CHF 85

## Desserts

Lukewarm chocolate cake with plums, caramelized pumpkin seeds and williams-pear-sorbet (G/L)	14
cherry-caramel-cheesecake (L)	8.50
Chestnut vermicelli with meringue, marinated cherries, whipped cream und tuille (G/L)	9 / 13
A small sweet surprise and coffee (G/L)	9
Various ice creams, price per scoop (L) Vanilla, chocolate, stracciatella, walnut, yogurt, coffee coconut (vegan)	4
Various sorbets price per scoop Lemon (vegan), cassis (L), mango (vegan), blood orange (vegan), passionfruit-pineapple (vegan)	4
Portion of whipped cream (L)	1.50

## Our coupes you'll find on the back side

Our meet and fish are of Swiss origin (exceptions are mentioned).  
Moules: Netherlands / game: New Zealand and Austria / duck: France  
Pls inform us for your possible intolerances and allergies. We are happy to give you advice.  
G = Gluten L = Lactose  
All prices are in Swiss Francs 7.7% VAT included