

MENU

ZÜRCHER WEIHNACHTSALLEE

GET STARTED

Mixed Cheese and Charcuterie on a Wooden Board 18.— / person
from 2 persons

SOULFUL SOUPS

Soup of the Day 12.50
fresh daily

SALAD VARIATIONS

Classic 14.50
lamb's lettuce, egg, bacon, and croutons with house dressing

Mixed Salad 11.—
with house dressing

Warm Goat's Cheese starter 16.—
with figs, honey, and thyme on marinated quinoa salad main course 24.—
with apples and carrots

HOT TARTE FLAMBÉE

Original 19.—
with bacon, onions, and sour cream

Ticinesi (Vegetarian) 21.—
onions, sour cream, antipasti, and alpine cheese

Salmon 23.—
salmon, onions, sour cream, capers, and dill

SERVED IN THE CAQUELON

Swiss Alpine Macaroni and Cheese (Vegetarian) 24.—
with roasted onions & apple sauce

Swiss Alpine Macaroni and Cheese 26.—
with bacon, fried onions, and apple sauce

Macaroni Ticino Style with Tomatoes and Pine Nuts 28.—
with mascarpone and pesto sauce

Maccheroni 30.—
with a creamy chanterelle mushroom sauce and fresh herbs

CHEESE FONDUE

from 2 persons

Moitié-Moitié 31.— / person
the classic

House Blend 31.— / person
a well-seasoned and flavourful cheese blend

Valais 33.— / person
with plenty of garlic and chopped tomatoes

Chili Fondue 33.— / person

Forester's Choice 35.— / person
with chanterelle mushrooms and chives

Quite Noble 44.— / person
with black truffle

When ordering, don't forget the Kirsch for dipping! 6.50

EXTRAS

garlic, egg chili, pickles, pearl onions 2.50 / ingredient

cherry tomatoes, wild mushrooms, potatoes,
red wine pears, bacon 5.50 / ingredient

freshly sliced truffle 9.50 / ingredient

RACLETTE

Raclette Cheese small 18.—
with potatoes and garnish large 26.—

Raclette Feast (only on request!) 48.— / person
from 4 persons, with glacier-cheese from Pontresina,
and garnish

SOMETHING SWEET

Granny's Apple Pie 10.50
with vanilla foam

Lemon Sorbet 10.50
with vodka

Warm Chocolate Cake 14.50
with sour cream ice cream & hot berries

Small Treat 6.50