CRUDOS & STARTERS

LAMB'S LETTUCE SALAD WITH FARM EGG AND COUNTRY BACON 19.80
AVOCADO WITH PRAWNS MSC 23.00
BEEF TATAR SUISSE, TOAST AND BUTTER 23.00 / 37.00
HOUSE-CURED GRAVED SALMON FROM NORWAY WITH BEETROOT SLICES
AND DILL-MUSTARD SAUCE 22.80
X-MAS CHICORY SALAD WITH DATES AND MANDARINS
LIGHT CURRY DRESSING 15.80
CREAMY PUMPKIN SOUP 14.80

MEAT DISHES

BEEF FILLET "SEEROSE" CAFÉ DE PARIS, POMMES ALLUMETTES 59.80 / 74.00
+ COLORFUL VEGETABLE PLATTER 8.50
ZURICH-STYLE SLICED VEAL WITH MASHROOMS AND CREAM,
GRANDMOTHER'S PAPPARDELLE 52.00
VENISON MÉDALLIONS WITH HOMEMADE PUMPKIN GNOCCHI
WINTER VEGETABLES, AND LIGHT ROSEMARY JUS WITH CRANBERRIES 49.00

FISH DISHES

BOSTON LOBSTER WITH LEMON BUTTER, POTATO MOUSSELINE
AND WINTER SPINACH 49.80
GRILLED SOLE FILLETS (NETHERLANDS), PARSLEY POTATOES
AND WINTER SPINACH 56.80

VEGETARIAN

SPAGHETTI WITH TOMATO-BASIL SAUCE 24.80
+ GRILLED PRAWNS 18.00
HOMEMADE PUMPKIN GNOCCHI WITH BUTTER, SAGE & PARMIGIANO 28.80

SWEET MOMENTS

FELCHLIN CHOCOLATE MOUSSE 9.8 0 / 14.00
CRÈME BRÛLÉE 14.00
AFFOGATO AL CAFFÈ 11.00
CRÊPES SUZETTE WITH VANILLA ICE CREAM 15.00
WARM TALEGGIO WITH HONEY AND LINGUE DE SVOCERA (CRISPY CRACKERS) 16.00
ICE CREAM:5,50
VANILLA, COFFEE, WALNUT WITH MAPLE SYRUP, CHOCOLATE
SORBET:5,50
VALAIS PEAR, LEMON, MANGO, BLOOD ORANGE