



Classics since 2000

Crudos & Starters

Avocado with shrimps (MSC)	17.80
Green garden salad with chives	12.80
Beef tatar SEEROSE with toast & butter	19.80 / 36.00

Fish dish

Grilled Dover sole with lemon & garden herbs	
Vegetables of the moment, young roasted rosemary potatoes	59.00

Meat dish

Beef Tenderloin (Ireland) SEEROSE gratinated with herb butter & matchstick fries	58.80 / 74.00
+ our garden vegetables	7.50

CRUDOS & STARTERS

Mesclun salad with bergamot, grapes, pistachios, light yoghurt dressing	16.80
Organic Swiss mozzarella di bufala with tatar of vegetables, roquet salad, onion confite, very old vinegar from Modena	18.80
Tatar of smoked salmon with Hendrick's Gin, sour cream, mustard emulsion of dill, spring cucumber salad	22.80
Elegant white tomato soup	12.80
Sepia tagliolini fatti a mano tropezienne style with olives, basil, Datterini tomatoes, pine nuts	23.00
Our 3 tatars: Beef, smoked salmon & avocado	25.00
Vegan: Avocado- & vegetable tatar, organic cucumber salad	19.00

VEGAN / VEGETARIAN

Vegan red Thai vegetable curry with jasmin rice & silken tofu	33.00
Vegan super bowl with chick peas, teriyaki pak-choi, curry tofu, avocado, peretti tomato salsa, jasmine rice	36.00
Spaghetti pomodoro & basil	23.80

CURRIES (Served with jasmin rice)

Red Thai chicken curry	38.00
Red Thai shrimp curry	42.00
Red Thai beef fillet curry	42.00

FISH DISH

Deep fried fillets of Swiss perch from the lake, young potatoes, vegetables of the moment, sauce remoulade	45.00
Moules marinière & frites tropézienne	36.00

MEAT DISH

Grilled Swiss corn chicken breast with fresh spinach, potato- mousseline & jus with black truffle	39.00
Veal cutlet Swiss, Milanese style "Orecchio d'elefante" with spaghetti al pomodoro	58.00
Gym menu: Grilled Swiss chicken breast with mesclun salad, bergamot, grapes, pistachios, light yoghurt dressing	32.00
Dish for 2: Granny's veal meat loaf served in the pan, vegetables of the moment, potato mousseline	44.00 / guest

SWEETS

Mini Mousse au chocolat Felchlin	7.00
Mini Tiramisù with raspberries	7.00
Mini panna cotta with kumquat	7.00
Molten chocolate cake, vanilla ice cream, whipped cream	12.80
French lemon tarte with raspberries	14.80
Our cake of the day	8.00
Coffee ice cream with espresso and whipped cream	10.00
Lemon sherbet with Stolichnaya Vodka	16.50
Ice creams: Vanilla, coffee, sourcream, coconut	4.80
Sherbets: Lemon, mango, raspberry, chocolate	4.80

Our cheese: Brillat Savarin, Reblochon, old Gruyère	16.50
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CHILDREN'S DISHES (1 globe of ice cream incl.)

Deep fried filets of perch, garden vegetables, fries, Spaghetti with butter or tomato sauce	15.00 / 25.00
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