



CLAUDE VIALLAT SOUTH FRANCE. GALERIE THALMANN ZURICH

STARTERS

- ARGENTEUIL ASPARAGUS SOUP WITH CRÈME FRAÎCHE AND CHIVES 14.80
ASPARAGUS SALAD WITH TOMATOES, CHERVIL VINAIGRETTE
ONSEN EGG & TRUFFLE 22.80
CEVICHE OF CHAR FROM BREMGARTEN
WITH LIME AND CHIVES 24.80
GREEN LETTUCE SALAD WITH CHIVES 15.80
BEEF TATAR (SUISSE), TOAST AND BUTTER 23.80/38.00
AVOCADO & SHRIMPS MSC, TIVOLI SAUCE 23.80/38.00
WHITE ASPARAGUS & YOUNG POTATOES, SAUCE HOLLANDAISE 25.00

FISH DISHES

- POACHED NORWEGIAN SKREI FILLET, RISOTTO WITH GREEN PEAS
MORELS AND COLORFUL SPRING VEGETABLES 52.80
FRIED PIKE-PERCH FILLET FROM LAKE MAGGIORE
OVEN-BAKED YOUNG POTATOES, COLORFUL CABBAGE VEGETABLES
ASPARAGUS TIPS AND BEURRE NOISETTE 47.80
FILETS DE PERCHE (D) FRITS, POMMES ALLUMETTES,
COLORFUL SALAD BOWL, SAUCE TATAR 42.00

MEAT DISHES

- BEEF FILLET (IRELAND) SEEROSE CAFÉ DE PARIS
POMMES ALLUMETTES 59.80/74.00
+ COLORFUL VEGETABLE PLATTER 8.50
THREE WAYS OF ALPSTEIN CHICKEN WITH MORELS
HOMEMADE WILD GARLIC GNOCCHI AND ASPARAGUS 52.50
IRISH RACK OF LAMB ROASTED WITH HERBS,
BRAMATA POLENTA AU GRATIN WITH GRUYÈRE CHEESE
SPRING CARROTS AND SNOW PEAS 49.00
SCALOPPINE OF VEAL (CH) ALLA PANNA, PAPPARDELLE 48.00 /56.00

VEGETARIAN DISHES

- SPAGHETTI AL SUGO DI POMODORO 24.80
WHITE ASPARAGUS & YOUNG POTATOES, SAUCE HOLLANDAISE 35.00