

# Semaine Gourmande

## Weekly Indulgence



**2 Gänge** 2 Courses     **35**  
**Petit Dessert**             **7.5**

### Two wines that pair well


Pescaja, Roero Arneis Stella, Piemonte, Italy 2024	0,15	<b>11</b>
Château Le Coteau, Margaux, Bordeaux, France 2019	0,15	<b>16</b>

**Zuckererbsencremesuppe** Minze, Griesperlen   
*Sugar Snap Pea Cream Soup mint, semolina pearls*

or

**Rucula Salat** Tonic-Limonendressing, Parmesan Chip, Paprika Tropfen, Kirschtomaten   
*Rocket Salad tonic and lime dressing, parmesan crisp, red pepper drops, cherry tomatoes*

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**Trüffel Lunette** Blattspinat, Trüffelrahm   
*Truffle Lunette leaf spinach, truffle cream sauce*

or

**Rotbarbenfilet** Ratatouille, Couscous, Basilikumschaum  
*Red Mullet Fillet ratatouille, couscous, basil foam*

or

**Züricher Geschnetzeltes vom Kalb** Champignons, Cognac Rahm, Butterspätzle, Grüner Salat  
*Zurich-Style Sliced Veal mushrooms, cognac cream sauce, butter spätzle, green salad*

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**Kokos & Mango Sorbet**   
*Coconut & Mango Sorbet*

Vegetarian 

Vegan 