

Semaine Gourmande

Daily from 12:00 to 15:00

2 Gänge 2 Courses 35
Petit Dessert 7.5



Wines that pair well		
Leitz, "48" Rheingau Riesling Sekt Brut 2019	0,1	8,5
Knipser, Sauvignon Blanc 2024	0,15	7
Quarantini Black Blossom		12
Virgin gin, apple juice, elderflower, ginger ale		

Steinpilzcremesuppe, Croutons 
Porcini Mushroom Cream Soup, croutons

or

Burrata, Rucola, Pfirsich, Bunte Tomaten, Balsamico 
Burrata, rocket, peach, mixed tomatoes, balsamic

Züricher Kalbsgeschnetzeltes, Champignons , Butterspätzle, Grüner Salat
Zurich-Style Veal Ragout, mushrooms, buttered spätzle, green salad

or

Doraden Filet vom Grill, Safransauce, ZucchiniGemüse, Rosmarinkartoffeln
Grilled Sea Bream Fillet, saffron sauce, courgette, rosemary potatoes

or

Perlgrauenrisotto, Blattspinat, Tomaten-Basilikum Sauce, Schwarze Oliven, Grana 
Padano
Pearl Barley Risotto, leaf spinach, tomato-basil sauce, black olives, grana padano

Himbeer-Panna Cotta, Mandel Crumble, Minz Sorbet
Raspberry Panna Cotta, almond crumble, mint sorbet

Dessert Special	
Dessert von Anna Reckmann	6.5

Please inform the team of any dietary requirements or allergies.
A full list of ingredients is available upon request.

Vegetarian 
Vegan V