



Daily Special

Tuesday, 19.03.2024

Creamy Wild Garlic Soup with Almonds
or

Mixed Salad of the Day
CHF 8.50

Pan-fried Minced Meat Pockets
on Creamy Asparagus Ragout
with Mashed Potatoes

or

Bell Pepper with Vegetarian Stuffing
on Tomato Sauce
with Crispy Onion-Mashed Potatoes
CHF 19.50

Brownie with Cream and Vanilla Ice Cream
CHF 7.50

3-Course Menu CHF 28.00

Prices in Swiss Francs incl. VAT.

If not otherwise stated, we source our meat from Switzerland.

*May have been produced without non-hormonal performance enhancers, such as antibiotics.

**May have been produced with hormonal performance enhancers

Lunch Menu

Winter Leaf Salad in Walnut Dressing CHF
with grilled Goat Cheese, Cherry Tomatoes, Radish
Cucumber, Bell Pepper, and Davos-Forest Honey 28.50

Pink Roasted Beef Tenderloin Steak "Strindberg"
with natural Jus, braised Onions, Bacon-Green Beans
and crispy fried Potatoes 38.00

Penne Pasta in Creamy Wild Garlic Pesto Sauce
with briefly seared Beef Strips, Cherry Tomatoes, Arugula
and Pine Nuts 25.00

Veal Cordon Bleu
filled with Gruyere Cheese and Grison Herb-Fed Pork Ham
with Potato-Cucumber-Radish Salad, cold stirred
Cranberries and Lemon Garnish
half portion 39.50
full portion 49.50

Variety of Swiss Fish in Lemon Sauce
with Buttered Root-Vegetable Julienne
and Tricoloured Potatoes 32.00

Zurich-style Veal Sliced Meat
with Homemade Butter Spaetzli
Mushroom-Herb Sauce and Fresh Market Vegetables
half portion 37.50
full portion 47.50

Beef Sliced Meat in Stroganoff Style
with Egg Linguine, Bell Pepper, Mushroom, Cornichons
And three kinds of Beetroot
half portion 36.50
full portion 46.50

For information about ingredients in our dishes that may trigger allergies or
intolerances, please ask our staff.

Executive Chef Markus Lindner/Chef de Service Ricardo Soares