

STARTERS

CHF

CAPRESE – A DIFFERENT WAY (VEGETARIAN)

COLORFUL CHERRY TOMATOES IN A VANILLA–ORANGE VINAIGRETTE, WITH MINI BASIL, BURRATA ESPUMA, OLIVE OIL CAVIAR, AND OLIVE CRUMBLE (“OLIVE SOIL”)

28.50

TARTARE OF LOCAL BEEF (CH)

*POMMERY MUSTARD ICE CREAM, QUAIL EGG, CAPER APPLES, ANCHOVY FILLET, BEETROOT CAVIAR, TRUFFLE CREAM, FRESH MICRO GREENS, 70 G 27.50
SERVED WITH SBRINZ CRACKER AND FRENCH BUTTER BRIOCHE 130 G 37.50*

CURED SWISS ALPINE CHAR (CH)

WITH MARINATED APPENZELLER GIN PICKLED CUCUMBER CUBES, SOUR CREAM, PUMPKIN CRUNCH, RADISH SPROUTS, AND HORSERADISH

34.50

DUET OF WHITE AND GREEN ASPARAGUS (VEGAN)

WITH ORANGE HUMMUS, DUKKAH SPICE, PANKO CRUNCH, BLACK GARLIC, SAKURA CRESS, AND ALPINE BLOSSOMS

28.50

VITELLO TONNATO FROM SWISS VEAL (CH)

WITH MUSTARD SEEDS, TUNA CREAM, KING OYSTER MUSHROOM, PICKLED VEGETABLES, CRESS, CAPER APPLE, AND PRESERVED LEMON

34,50

HOMEMADE RICOTTA GNOCCHI (WARM, VEGETARIAN)

IN SAGE BUTTER, CONFIT CHERRY TOMATOES, BABY SPINACH, HEMP SEED OIL & PARMESAN CRUMBLE. ½ 26.50 33.50

SOUPS

TICINESE CORN FOAM SOUP (VEGAN)

WITH POPCORN, GRILLED BABY CORN, AND CHILI OIL. 16.50

SWISS ASPARAGUS FOAM SOUP

WITH POACHED QUAIL EGG, ALMOND CREAM, AND CRISPY POTATO STRAW. 16.50

MAIN COURSE VEGETARIAN / VEGAN

CHF

PAN-FRIED PLANTED BEETROOT–SOY STEAK

WITH CHIMICHURRI SAUCE, SWEET POTATO CREAM, FLAMBÉED SHALLOTS, MINI MARKET VEGETABLES, AND VEGETABLE CRISPS. 33.00

ÜBER ZUTATEN IN UNSEREN GERICHTEN, DIE ALLERGIEN ODER INTOLERANZEN AUSLÖSEN KÖNNEN,
INFORMIEREN SIE UNSERE MITARBEITENDEN AUF ANFRAGE GERNE.
PREISE IN FRANKEN INKL. MWST.

Souschef Restaurant Extrablatt Hr. Cherkaoui Mamoun

MAIN COURSES	CHF
PAN-FRIED SWISS CHAR FILLET (CH) WITH APPLE CIDER FOAM, BERGAMOT GEL, AND CREAMY CHANTERELLE RISOTTO.	44.50
POACHED TROUT FILLET (CH) WITH WARM CUCUMBER AND DILL SALAD, RADISHES, ROASTED NEW POTATOES, AND HORSERADISH–APPLE ESPUMA.	43.50
PAN-FRIED ALPINE PIKE-PERCH FILLET FROM VALAIS (CH) WITH DILL CREAM, BABY SPINACH, FENNEL CRISPS, AND SAFFRON RISOTTO.	45.50
<i>MEAT FROM LOCAL FARMERS IN THE REGION AND SWITZERLAND</i>	
JUICY RABBIT LOIN (CH) WRAPPED IN BÜNDNER RAW-CURED HAM, SERVED WITH LEMON BUTTER SAUCE, RATATOUILLE VEGETABLES, AND TICINESE POLENTA.	39.50
VEAL DUO “FROM HEAD TO TAIL” (CH) PINK-ROASTED VEAL FILLET AND CRISPY VEAL SWEETBREAD, SERVED WITH SEA BUCKTHORN JUS, SAUTÉED BUCKWHEAT MUSHROOMS, AND FINE FETTUCCHINE PASTA.	48.50
PINK-ROASTED SWISS GRASS-FED BEEF FILLET (160 G) (CH) WITH CREAMY MOREL RAGOUT, PAN-SEARED FOIE GRAS, COLOURFUL ASPARAGUS TIPS, AND A POTATO DOUGHNUT.	58.50
EXTRABLATT CLASSIC	
VEAL CORDON BLEU (CH) FILLED WITH GRUYÈRE CHEESE AND BÜNDNER CURED HAM, SERVED WITH HOMEMADE POTATO–CUCUMBER–RADISH SALAD, STIRRED LINGONBERRIES, AND LEMON GARNISH.	½ 39.50 49.50
ZURICH-STYLE VEAL STROGANOFF (CH) HOMEMADE BUTTER SPAETZLE, MUSHROOM AND HERB CREAM SAUCE, AND FRESH MARKET VEGETABLES.	½ 37.50 47.50
BEEF STROGANOFF (CH) EGG LINGUINE, BELL PEPPERS, MUSHROOMS, CORNICHONS, AND A TRIO OF BEETROOT PREPARATIONS.	½ 36.50 46.50

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LEBER VOM SCHWEIZER KALB (CH)

POMMERY-SENF, KARTOFFELPÜREE, ZWIEBELN UND ÄPFEL ½ 28.00 37.50

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