

APPETIZERS

CHF

CAPRESE, REIMAGINED (VEGETARIAN)

COLORFUL CHERRY TOMATOES WITH VANILLA-ORANGE VINAIGRETTE
MINI BASIL, BURRATA ESPUMA, OLIVE OIL CAVIAR, AND OLIVE CRUMBLE

28.50

LOCAL BEEF TARTARE (CH)

SERVED WITH POMMERY MUSTARD ICE CREAM, QUAIL EGG, CAPER APPLES,
ANCHOVY FILLET, BEETROOT CAVIAR, TRUFFLE CREAM, FRESH MICROGREENS,
SBRINZ CRACKER, AND FRENCH BUTTER BRIOCH

70 G 27.50

130 G 37.50

SWISS SALMON TARTARE (CH)

WITH AVOCADO, LIME, STURGEON CAVIAR, AND WASABI

34.50

VEGAN TOMATO AND STRAWBERRY SALAD (VEGAN)

WITH BABY TOMATOES, RED PEPPERS, KOMBU SEAWEED, BASIL, ARUGULA,
PUMPKIN SEED OIL, SAKURA CRESS, AND ALPINE FLOWERS

28.50

VITELLO TONNATO FROM SWISS MILK-FED VEAL (CH)

WITH MUSTARD SEEDS, TUNA CREAM, KING OYSTER MUSHROOMS, PICKLED
VEGETABLES, CRESS, CAPER BERRIES, AND PRESERVED LEMON

34.50

HOMEMADE RUSTIC TORTELLI (WARM, VEGETARIAN)

FILLED WITH RICOTTA AND RED PEPPERS, SERVED WITH BASIL BUTTER,
PARMESAN FOAM, AND ORANGE POWDER

½ 26.50 33.50

SOUPS

TICINO CORN VELOUTÉ (VEGAN)

WITH POPCORN, GRILLED BABY CORN, AND CHILI OIL

16.50

GARDEN PEA VELOUTÉ

WITH FRESH MINT AND PARMESAN CRUNCH

16.50

VEGETARIAN / VEGAN MAIN COURSE

CHF

PAN-FRIED PLANTED BEETROOT-SOY STEAK

WITH CHIMICHURRI SAUCE, SWEET POTATO CREAM, FLAMBÉED SHALLOT, BABY
MARKET VEGETABLES, AND VEGETABLE CHIPS

33.00

FOR INFORMATION REGARDING INGREDIENTS IN OUR DISHES THAT MAY CAUSE ALLERGIES OR
INTOLERANCES, OUR STAFF WILL BE HAPPY TO ASSIST YOU UPON REQUEST.

ALL PRICES ARE IN SWISS FRANCS AND INCLUDE VAT.

SOUS CHEF, RESTAURANT EXTRABLATT - MR. CHERKAOUI MAMOUN

MAIN COURSES

CHF

PAN-FRIED SWISS ARCTIC CHAR FILLET (CH)

WITH MOUNTAIN HERB FOAM, BELUGA LENTILS, AND CELERY ROOT CREAM 44.50

POACHED SWISS 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 SAUCE, BABY SPINACH, FENNEL CHIP,
AND SAFFRON RISOTTO 45.50

MEAT FROM LOCAL FARMERS OF THE REGION AND SWITZERLAND

JUICY RABBIT SADDLE (CH)

WRAPPED IN BÜNDNER CURED HAM, SERVED WITH LEMON BUTTER SAUCE,
RATATOUILLE VEGETABLES, AND TICINO POLENTA 39.50

VEAL DUO “NOSE TO TAIL” (CH)

PINK-ROASTED VEAL FILLET AND BREADED SWEETBREADS
WITH SEA BUCKTHORN JUS, SAUTÉED BUCKWHEAT MUSHROOMS,
AND DELICATE FETTUCCINE PASTA 48.50

PINK-ROASTED SWISS PASTURE-FED BEEF FILLET (160G) (CH)

WITH FOIE GRAS, RICH JUS, SAUTÉED BROCCOLINI,
AND POTATO-TRUFFLE PURÉE 59.50

EXTRABLATT CLASSICS

VEAL CORDON BLEU (CH)

STUFFED WITH GRUYÈRE CHEESE AND BÜNDNER STRAW-FED PORK HAM, SERVED
WITH HOMEMADE POTATO, CUCUMBER, AND RADISH SALAD, HAND-STIRRED
CRANBERRIES, AND A LEMON GARNISH ½ 39.50 49.50

ZURICH-STYLE VEAL STRIPS (CH)

WITH HOMEMADE BUTTER SPAETZLE, MUSHROOM
AND HERB CREAM SAUCE, AND FRESH MARKET VEGETABLES ½ 37.50 47.50

BEEF STROGANOFF (CH)

WITH EGG LINGUINE, BELL PEPPERS, MUSHROOMS, GHERKINS,
AND THREE VARIETIES OF BEETROOT ½ 36.50 46.50

SWISS VEAL LIVER (CH)

WITH POMMERY MUSTARD, MASHED POTATOES, ONIONS,
AND APPLES ½ 28.00 37.50

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