

BEER & WINE

Beer

Oerlik-IPA 🍷🍷

Switzerland, Zürich, Brewery Oerlikon

Typical, golden West Coast India Pale Ale. No fancy name, just a IPA. Wonderful bitter, fruity and dry.

Fits perfectly with the Beetroot Steak with Nut Crumble.

Sparkling Tea

Royal Flush - Darjeeling Tea

United Kingdom, Buckinghamshire, The Real Drinks Co.

Refreshing, fizzy, slightly sweet & sour

Fits perfectly with home-baked Crispbread with Fennel Crème Fraîche

Wine natural

VV Riesling 🍷🍷

Riesling, Germany, Mosel, Van Volxem

Fruity, subtle natural sweetness. Paired acidity and structure-giving minerality.

Pairs wonderfully with the Carrot-Lax-Tatar with Horseradish Foam.

Langhe Nebbiolo «Starda» DOP 🍷🍷

Nebbiolo, Italy, Piemont, Paitin

Fresh and robust, with full flavour, youthful, quite fine tannin.

Pairs wonderfully with the Mushroom Risotto with Truffle

Mulled wine 🍷🍷

Apple, elderflower, orange



33cl

9.-

10cl / 75cl

9.- / 55.-

10cl / 75cl

9.- / 55.-

9.50 / 62.-

25cl

7.-

SEASONAL



Beetroot what? Exactly - «Beetroot Steak with Nut Crumble»! Modern and innovative, but still traditional. Our recipe development team has gone to great lengths and reinterpreted the deep purple root to create this new winter dish. Enjoy!

Home-baked Crispbread with Fennel Crème Fraîche 🌿🍷🍷🍷🍷🍷🍷

Fennel seeds, rose pepper, lemon

6.-

Seasonal Soup 🌿🍷

please ask our service staff

11.50

Carrot-Lax-Tatar with Horseradish Foam 🌿🍷🍷🍷🍷

carrot miso sauce, baked rice-paper, nori lime salt

16.50

Chlausreis 🌿🍷🍷🍷🍷

rice, curry sauce, fruits, cashew, plantain crisps

30.50

Mushroom Risotto with Truffle 🌿🍷🍷🍷🍷🍷🍷

sautéed mushrooms, black truffle, red wine sauce, chervil root & parsnip crisps

32.50

Beetroot Steak with Nut Crumble 🌿🍷🍷🍷🍷🍷🍷

Portwine jus, crispy mashed potato, creamed savoy cabbage

34.50

Baked Apple 🌿🍷🍷🍷

biscuit cake, vanilla lemon foam, pistachio meringue

14.50

Seasonal 3 Course Menu 🍷

soup or starter, main dish and dessert or dessert bowl from the Hiltl buffet

59.-

Lunch Special 🍷

Main course of the day
with soup or salad

25.50

28.50

Tavolata 🍷

for 2 persons or more,
Selection of hot and cold dishes as well as desserts to share
Served in 3 courses, please ask our service staff for more information

69.- per person