



### TO SHARE

**Oysters** ✨ 3 pieces **19.50** / 6 pieces **38.50**  
Creuse No 2, Special de Claire, with lemon and vinaigrette / France

**Charcuterie Platter** ✨ **34.50**  
smoked beef, parma ham, mortadella olives and sun dried tomatoes / Switzerland, Italy

**Cheese Platter** ✨ **34.50**  
Langres, Förster, Alp Bösbächi, Flixer, fruit bread, chutney

### STARTERS

**Market Salad** ✨🌱 **12.50**  
with vegetables, crispbread crumble and house vinaigrette / vegan

**Vegetable Soup** **13.50**  
ask your server for the daily offer / vegetarian

**Roasted Bone Marrow** ✨ **18.50**  
with grilled bread, shallots, herb salad and fleur de sel / Switzerland

**Beef Tatar** ✨ 100g **24.00** / 200g **39.50**  
with toasted baguette, capers, herbs, onions and butter / Switzerland / add French fries + 9.50

**Poultry Liver Pâté or Noix gras** ✨ **17.50**  
with mushroom bread, lingonberry gel & caramelized spruce tips

**Mosaic of Cured Salmon** ✨ **19.50**  
lightly smoked, with horseradish sour cream and crispy potato-leek straws / Norway

### VEGAN

**Vegan Patty** lentils and tempeh 🌱 **30.50**  
on mashed potatoes with umami gravy and fried onions / vegan

**Hokkaido Pumpkin Pakora** ✨🌱 **29.50**  
with chickpea flour & Indian spices, sautéed chanterelles, grapes and vegan crème fraîche

### VEGETARIAN

**Raclette & Parmesan Moelleux** **28.50**  
with chanterelles, sautéed truffled spinach and caramelized pearl onions

**Miso-Braised Pointed Cabbage** ✨ **32.50**  
with Brown Butter, Caramelized Chestnuts, Lingonberries, Celeriac Purée, Celery Crumble, Hazelnuts & Parsley Oil

**Vegetarian Autumn Plate** ✨ **36.00**  
with butter Spätzli, red cabbage, creamy Zurich mushrooms, Brussels sprouts, caramelized chestnuts & pear poached in white wine

### FROM THE SEA

**Moules et Frites** 650g ✨ **38.00**  
with garlic, chili peppers, oven-roasted vegetables, white wine, cream and French fries / Netherlands



### MEAT

**Traditonal Swiss Meatballs** **30.50**  
beef & veal, on mashed potatoes with balsamic gravy and fried onions / Switzerland

**Butcher's Secret Cut from the Beef** ✨ **38.50**  
medium with truffeld fries, herbs and balsamic gravy / Switzerland

**Wiener Schnitzel** 200g **54.00**  
with potato-herbs salad, pumpkinseed oil cranberries and lemon / Switzerland

### GAME FROM THE GRISON HUNT ✨

**Ibex Entrecôte in Savoy Cabbage** **54.50**  
with porcini stuffing & traditional game garnishes

**Braised Venison Stew** **44.00**  
finished with 100% cocoa, served with our classic game accompaniments

**Sliced Venison** **37.50**  
with lingonberries, served with our classic game accompaniments

Our game dishes are served with butter spätzli, red cabbage, brussels sprouts, caramelized chestnuts & white-wine-poached pear with lingonberries

**Chocolate cake** ✨ **8.50**  
gluten-free

**Lemon tartlet** **9.50**  
our Classic

**Cheesecake** **10.50**

**Tiramisu** **12.50**

**Crème brûlée** ✨ **12.50**  
with rosemary and honey

**Chocolate fondant** **14.50**  
with vanilla ice cream

**Affogato** ✨ **9.50**  
Vanilla ice cream with espresso

**Ice cream** ✨ **6.00**  
Bourbon Vanille / Sour cream / Chocolate Strawberry / Lemon

✨ can be prepared gluten-free; however, traces may still be present



## DEAR GUESTS

Due to ecological awareness, we now serve filtered tap water with or without carbonation in cooperation with Water for Water (WfW).

Our donations flow 100% into the WfW project work in Africa. You can find more information at [wfw.ch](http://wfw.ch).

We offer this water at a flat rate per person with unlimited refill as long as you are thirsty.

**Tap Water** still or sparkling 5.00  
per person à discrétion

We continue to offer conventional bottled mineral water if you prefer this option.

## PRE-DINNER COCKTAILS

**Rhubarb Spritz** 13.50  
Homemade rhubarb syrup, Prosecco, sparkling water

**Ginger Lime Spritz** 13.50  
Ginger lime syrup, Prosecco, sparkling water

**Pear Spritz** 14.50  
Homemade pear syrup, lemon juice, prosecco and soda

**Golden Pear Sour** 16.50  
williams pear brandy, pear juice, lemon juice, thyme, angostura & egg white

**White Negroni** 17.50  
White vermouth, Kina, Lemon-Thymian-Gin

## SPARKLING WINE

**Rosé non-alcoholic Eins Zwei Zero** 1dl 9.50  
Portugieser / Merlot, Rheingau, 0%

**Cuvée Col Sandago Extra Dry, Case Bianca** 1dl 9.50  
Glera / Chardonnay, Venice, Charmat 11.5%

**Franciacorta Brut Organic, Majolini** 1dl 14.00  
Pinot Nero / Chardonnay, DOCG Lombardy, bottle fermentation 36 months 12.5%

**Champagne Lallier Brut, R.021** 1dl 16.00  
Chardonnay / Pinot Noir / Pinot Meunier AOC Champagne, Aÿ, bottle fermentation, 12.5%

## WHITE WINE

**Pinot Grigio 921, Antonutti 2025** 1dl 7.50  
Casa Vinicola, DOC Friuli stainless steel tank, 13%

**Entre deux Mères 2025** 1dl 8.50  
Sauvignon Blanc / Sémillon / Muscadelle Appellation Entre-deux-mers stainless steel tank, 12%

**Chardonnay organic ETTO 2020** 1dl 8.50  
Sanel Valley Vineyards, California stainless steel tank 13.7%

**Grüner Veltliner, Demeter Winery Zahel 2024** 1dl 9.00  
DAC Vienna, stainless steel tank, 12%

**Plan Loggier Trois, Bonvin 2024** 1dl 9.50  
Pinot blanc / Sylvaner / Heida AOC Valais, stainless steel tank, 13.5%

## ROSÉ WINE

**Oeil-de-Perdrix, Serge Divernois 2025** 1dl 10.50  
Pinot Noir, AOC Neuchâtel, stainless steel tank, 12.5%

## RED WINE

**Muschén organic 2024** 1dl 8.50  
Sangiovese, Merlot, Cabernet Franc IGT Marche, stainless steel tank, 14.5%

**Merlot organic ETTO 2019** 1dl 8.50  
Sanel Valley Vineyards, California Purovino, stainless steel tank, 12.5%

**Viuda Negra 2023** 1dl 9.00  
Tempranillo, Crianza, DOCa Rioja oak barell, 15%

**Clos du Château, Bonvin 2024** 1dl 9.50  
Pinot Noir / Merlot, AOC Valais stainless steel tank, 13.5%

**Bolgheri Organic, Le Colonne 2023** 1dl 10.50  
Cabernet Franc / Merlot / Cabernet Sauvignon DOC Bolgheri, oak barrel, 14%

## SWEET WINE

**Malvasia delle Lipari 2023** 5cl 10.00  
Tenuta di castellaro, DOC Passito Oak barrel 13.5%

**Petit Guiraud, Sauternes, 2023** 5cl 10.00  
Sémillon / Sauvignon blanc, ASC Bordeaux, 13%

