

## Appetizers

	Euro
Crunchy Vegetables in Chilled Tomato Consommé, rocket pesto and rosemary <i>grissini</i>	14.00
Sautéed Goose Liver and Terrine with figs, fresh goat cheese and "Ancore" sorbet	25.00
Sautéed Scallops and Carpaccio, with organic tomato salad and basil	24.00
Lettuce Salad with Nuts, Poppy Seeds and fresh berries	13.00
Lukewarm Tuna with wasabi and ginger	21.00

## Warm Appetizers

	Euro
Asparagus Cream Soup with croutons and chives	10.50
Lobster Cream Soup	14.00
Beef Consommé with Braised Beef Brisket and White Port	12.00
FOND OF A SOUP VARIATION? Have a taste of above three soups in mini portions	15.00
Fresh Tagliarini with Chanterelles, chives and Port wine	15.50
Sautéed Tiger Prawns on crushed potatoes with garlic and herbs	22.50
Swiss Cheese Quiche with small crunchy salad	13.50

## Fish from the Market

	Euro
Pan Fried Turbot with leek variation and potato chips	33.00
Wild Seabass with potato-fennel purée and sour cream	31.00
Pan Fried Hake on Portuguese tomato rice with coriander	29.00
Mildly Smoked Atlantic Salmon with baby corn, chanterelles and sugar peas	27.00
Sautéed Tiger Prawns <i>"Thai Style"</i> with curry, coconut, lemon grass served with basmati rice	36.00

## Meat and Poultry

	Euro
Beef Tenderloin and Braised Shoulder with spinach, sweet peppers and potato purée	33.00
Lamb Chops and Leg of Lamb on green beans, with tasty salad of tomatoes, garlic and olives, and aged Balsamico	28.00
Roasted Duck Breast and "Sausage" with baked potato pancake, <i>pak choi</i> and carrots	25.00
Sliced Fillet of Veal „Zürich Style“ on champignon-cream sauce, served with crispy <i>Rösti</i>	26.50

## Cheese

Euro

A Small Selection of European Cheeses  
with grapes, plum marmalade and fruit bread

14.00

## Dessert

Yogurt Mousse with Rhubarb Jelly  
and rosé Champagne sorbet

12.00

Crispy Chocolate Leaves with  
Duo chocolate mousse and raspberry sorbet

14.00

Variation of Fresh Sorbets

11.50

Light Passionfruit Custard and Sorbet  
with mango-mint cocktail

12.00