

## Appetizers

	Euro
Seared Goose Liver and Terrine with variation of figs	27.00
Mixed Green Salad with herbed brioche and white Port dressing	10.50
Terrine of marinated Salmon and Tuna with mango-coriander dressing	17.50
Watermelon Salad with sautéed prawns	18.00

## Warm Appetizers

	Euro
Beef Consommé with Tomato Dumplings	11.50
Lobster Cream Soup	15.00
Fresh Tagliatelle with Piemontese summer truffles	17.00
Tomato and Goat Cheese <i>Strudel</i> with aged Balsamico	16.00
Pan Fried Scallops with Lemon Balm Pasta and passion fruit vinaigrette	19.50
Swiss Cheese Quiche with small crunchy salad	13.50

## Fish from the Market

Euro

Turbot with White Onion Confit  
smoked potato purée and champagne sauce 33.00

Pan fried Imperador  
with shellfish ravioli and foie gras emulsion 33.00

Lightly Smoked Salmon Trout  
with braised cucumbers and crisp bacon 25.00

Grilled Stone Bass  
served with saffron risotto and sautéed endives 29.00

## Meat and Poultry

	Euro
Glazed Chicken Breast with turmeric cabbage, apple vinegar emulsion and red rice	21.00
Tenderloin and Cheeks of Iberian Black Pork with cherries and potato-celery purée	28.00
Roasted Loin of Lamb and Lamb Praliné with tomato-mint chutney and <i>Macaire</i> potatoes	31.00
Macadamia Nut Crusted Black Angus Tenderloin with scallop and caramelized shallots	33.00
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 and plum marmalade	14.00
Baked Goat Cheese	13.00

## Dessert

Crêpes Suzette with orange sorbet	14.00
Dark Chocolate Mousse with chocolate froth and sour cherry sorbet	13.00
Variation of Fresh Sorbets	12.50
Duo of Crème Brûlée with green tea sorbet	12.50
Marinated Strawberries with vanilla ice cream	12.00