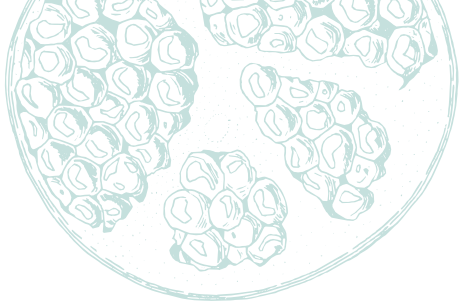




**Menu**

FOR A

LIGHT BITE



STARTERS

|                                                                  |            |
|------------------------------------------------------------------|------------|
| <b>Ravioli</b>                                                   | VEGETARIAN |
| with fresh chanterelles, Belper Knolle cheese, peach and parsley |            |
| Main course                                                      | 36         |
| Starter                                                          | 26         |

SALADS

|                                                             |       |
|-------------------------------------------------------------|-------|
| <b>Einstein’s Superfood Salad</b>                           | VEGAN |
| Formagini, pear, chicory, walnut and honey-mustard dressing | 17    |

SOUPS

|                                                            |    |
|------------------------------------------------------------|----|
| <b>Pumpkin soup</b>                                        | 16 |
| with pumpkin praline, pumpkin chutney and pumpkin seed oil |    |

FOR OUR

VEGGIE FANS

|                                                       |            |
|-------------------------------------------------------|------------|
| <b>Baked farm egg</b>                                 | VEGETARIAN |
| with potato purée, spinach, parmesan foam and truffle | 29         |

|                                                |       |
|------------------------------------------------|-------|
| <b>Braised pumpkin</b>                         | VEGAN |
| with lentil curry, pumpkin praline and cashews | 29    |

|                                                                        |       |
|------------------------------------------------------------------------|-------|
| <b>Asian vegetable bowl</b>                                            | VEGAN |
| Sushi rice, avocado, cucumber, herb, kimchi, sesame and teriyaki sauce | 26    |

|                                                                             |       |
|-----------------------------------------------------------------------------|-------|
| <b>Beyond Burger</b>                                                        | VEGAN |
| with avocado, cucumber relish and tomato jam served with sweet potato fries | 37    |

|                                        |    |
|----------------------------------------|----|
| <b>Hand-cut beef tartare</b>           |    |
| with confit egg yolk and crème fraîche |    |
| Main course 160g                       | 39 |
| Starter 90g                            | 28 |

|                         |    |
|-------------------------|----|
| <b>Caesar Salad</b>     |    |
| with bacon and parmesan | 19 |
| with chicken strips     | 32 |

|                                                       |    |
|-------------------------------------------------------|----|
| <b>French onion soup</b>                              | 16 |
| with cheese cream and roasted onion puff pastry straw |    |

FROM THE

WATER

|                                                       |    |
|-------------------------------------------------------|----|
| <b>Cod</b>                                            | 41 |
| with potato purée, champagne cabbage and herb velouté |    |

|                                       |    |
|---------------------------------------|----|
| <b>Lobster bisque linguine</b>        |    |
| with shrimps, leek and dried tomatoes |    |
| Main course                           | 39 |
| Starter                               | 27 |

OUR

MAIN COURSES

CLASSIC

|                                                          |       |
|----------------------------------------------------------|-------|
| <b>Homemade Bistro Burger</b>                            | LOCAL |
| with Emmental cheese, tomato, cucumber and confit onions | 31    |
| with French fries                                        | 37    |

|                                       |    |
|---------------------------------------|----|
| <b>Veal strips «Zurich-Style»</b>     | 48 |
| with traditional hash browns (Roesti) |    |

|                             |    |
|-----------------------------|----|
| <b>«Wiener Schnitzel»</b>   | 48 |
| from veal with French fries |    |

|                                                       |       |
|-------------------------------------------------------|-------|
| <b>Olma Bratwurst</b>                                 | LOCAL |
| with traditional hash browns (Roesti) and onion gravy | 28    |

|                                  |    |
|----------------------------------|----|
| <b>Entrecôte «Café de Paris»</b> | 54 |
| 200g, with French fries          |    |

POULTRY

|                                                                        |       |
|------------------------------------------------------------------------|-------|
| <b>Chicken breast «Moerschwil»</b>                                     | LOCAL |
| Corn poulard with pumpkin gnocchi, red cabbage, pak choi and chestnuts | 41    |

DESSERTS & SWEETS

|                                           |    |
|-------------------------------------------|----|
| <b>Einstein Cheesecake</b>                | 16 |
| Mango, passion fruit and chocolate crunch |    |

|                        |    |
|------------------------|----|
| <b>Pear</b>            | 16 |
| with caramel and honey |    |

|                                |    |
|--------------------------------|----|
| <b>Vermicelles</b>             | 16 |
| with kirsch cream and meringue |    |

|                        |    |
|------------------------|----|
| <b>Eclair</b>          | 16 |
| with plum and hazelnut |    |

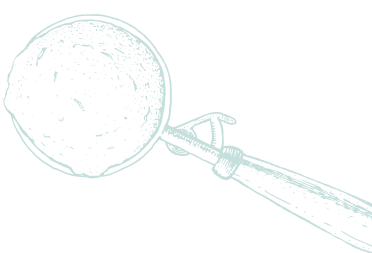
FROM THE FARM

|                                                        |    |
|--------------------------------------------------------|----|
| <b>Veal Tafelspitz</b>                                 | 48 |
| with potatoes, boiled vegetables and horseradish sauce |    |

FROM THE GAME

|                                                    |    |
|----------------------------------------------------|----|
| <b>Venison goulash</b>                             | 46 |
| with spaetzle, pickled pearl onions and sour cream |    |

|                                                    |    |
|----------------------------------------------------|----|
| <b>Roast saddle of venison</b>                     | 52 |
| with spaetzle, red cabbage, pear and lingonberries |    |



|                                                                                                                              |   |
|------------------------------------------------------------------------------------------------------------------------------|---|
| <b>Richice (homemade)</b>                                                                                                    | 6 |
| Strawberry sorbet (vegan)   Mango sorbet (vegan)   Cinnamon   Yoghurt   Hazelnut   Chocolate   Vanilla with whipped cream +1 |   |

|                      |   |
|----------------------|---|
| <b>Homemade cake</b> | 8 |
| changes daily        |   |

Designation of origin

Beef, veal, pork, chicken, Ribel-corn poularde: Switzerland | cod: Iceland | shrimps: Vietnam  
Vension (Deer), Vension (Roe Deer): Germany, Austria | Bread: Switzerland, France | Gluten-free burger bun: Austria  
All prices are in Swiss francs (CHF) incl. 8.1% VAT. | If you have any questions about allergies, please contact our service staff.

