




## *Salads and starters*

	Spring salad with green asparagus and pomegranate dressing		17.00
	Poached organic egg with black truffle and spring salad Vinaigrette of red radishes and wild garlic		20.00
	Burned rosemary cream with duck liver granny smith apple and jellied peppermint		32.00
	Smoked salmon medallion with sesame and coriander green asparagus and cream soup with Thai curry		28.00
	Green asparagus with scallops tomato sauce and potato wedges		27.00
	Beefsteak Tatar with toast and butter	small portion	25.00 37.00
	Home-smoked Irish farm salmon with horseradish mousse, capers and onion rings		26.00

## *Soups*

	Lobster soup refined with cognac Rémy Martin V.S.O.P		18.00
	Green asparagus soup with ginger foam		17.00
	Cream soup of Thai curry with Wok vegetables		17.00

## *Pasta and vegetarian dishes*

 Home-made raviolis filled with veal meat served with sage sauce	small portion	25.00 36.00
Quornstrips with cream sauce of mushrooms and golden butter roesti		32.00
Green asparagus with tomato sauce and potato wedges		32.00

## *Fish dishes*

Pike-perch fillets with onion tart and compote of tomato served with olive sauce		48.00
Turbot with lemon stripes and chorizo foam Green asparagus and basmati rice		58.00
Spit of tiger prawns with trio of sauces Spaghetti of courgettes and carottes with pumpkin seed oil and Venere rice		49.00

## *Meat dishes*

	Guinea fowl breast with sesame-passion fruit sauce Wok vegetable, green asparagus and basmati rice		46.00
	Veal fillet and cheek with roasted duck liver Rhubarb confit, spring vegetables and venere rice		52.00
	Lamb fillet from the Swiss Alps with paprika-bramata and green asparagus		48.00
	Sliced veal Zurich style served in a small sauce pan with or without veal kidneys Mushrooms and golden butter roesti		49.00
	Irish beef fillet with lobster and vanilla sabayon Pepper carrots and gaufrette potatoes		65.00
	Chateaubriand with mixed mushrooms and sauce Bearnaise Potato gratin and vegetable garnish	per person	74.00

We serve Chateaubriand only during dinner times for two or more persons.

## *Meat declaration*

Our suppliers endeavour with us for the interest in a sustainable market in meat and fish production. Except as noted otherwise, we prepare Swiss meat from welfare orientated animal husbandry. The poultry origins from France. The origin of the fishes is from sustainable fishery. We abstain from fishes, which are threatened with extinction.

The prices are in Swiss francs and include the legal 8 %.

 Classical Storchen dishes