

Menu a sorpresa

Lehnen Sie sich zurück und lassen Sie sich von Nico überraschen... Ab 2 Personen

4 - Gang	105
4 - Gang Vegi	92

Antipasti

Crema di zucca Kürbiscreme Süppchen, Federkohl, Granatapfel, Feta	19
Insalata autunno Blattsalat, saisonale Pilze, Baumnüsse, Birne	20
Pappa al pomodoro & Burratina lauwarme Toskanische Brotspezialität, Tomatensauce, Burratina, Rucola, Oliven	22
Sarde al beccafico frische Sardinen gefüllt, paniert und frittiert, Baby Lattich, Tomaten Mayo	22
Ceviche di Lago Zürichsee Felchen, Quinoa, Chili, Limette, Koriander, Ingwer, Mango	29 / 45
Sashimi di tonno roher Thunfisch, Fenchel, Orange, Stracciatella, Pistazien	32 / 46
Tartar di manzo Tartar von Luma Beef, Senf Glace, gepickeltes Gemüse, Belper Knolle	29 / 45
Trippa alla fiorentina Kutteln an Tomatensauce	19 / 32

Jérôme's Küche

Hausgemachte Entenleber Terrine Mango Chutney, asiatischer Pack choi Salat, Brioche	34
Tom - Kha- Gai Scharfe Kokosmilchsuppe, Poulet, Kefir, Zitronengras, Chili, Austernpilze, Koriander	22 / 42
Pad - Krapow - Gai SCHARF! Poulet gehacktes, Thai Basilikum, Knoblauch, Zwiebeln, Chili, Ei, Jasmin Reis	45

Primi piatti

Risotto alla zucca Kürbis, Jersey Blue	27 / 37
Maltagliati fatti in casa Wildschwein Bolognese, Alp Sbrinz	27 / 37
Ravioli ai porcini fatti in casa Steinpilz-Büffel Ricotta, Federkohl, Kürbis	28 / 39
Spaghetti alle Vongole Chili, Olivenöl, Knoblauch, Petersilie	29 / 42

Secondi piatti

Pesce fritto di lago Felchenfilet im Bierteig, Blattspinat, Tartar Sauce	47
Filetto di branzino Wolfsbarschfilet, Fenchel, Safran Zabaglione	62
Galletto alla griglia Mistkratzerli vom Grill, Herbstgemüse	45
Costine Maiale Spareribs, Pimientos de Padrón, BBQ Sauce	47
Entrecôte di cervo del Puschlav Marroni, Rotkraut, Preiselbeeren	63
Bistecca di vitello svizzero Petersilienwurzel, Trüffel Jus	65
<u>Beilagen zur Auswahl:</u> Gemischter Salat, Ofengemüse Jasmin Reis, Ofenkartoffeln, Pommes frites, Parmesan Risotto, Spätzli	

Dolci

Caffè freddo Eiskaffee, Erismann Kirsch	9 / 14
Fichi e mandorle Mandel Sorbet, Feigen Kompott, Quitte	15
Vanille Panna cotta Marroni Glace, karamellisierter Apfel	15
Tiramisù	15
Mille foglie kaputte Cremeschnitte, Zwetschgen Sorbet	15
Amaretti di Masaretti	5
Gelati e sorbetto fatti in casa Vanille, Pistazie, Cheesecake Schokolade, Zwetschge, Mango, Zitrone, Mandel	5
Formaggio di „Rolf Beeler“ + Schlorziflade	25 8

Herkunft unserer Lebensmittel:

Zander: Schweiz
Felchen: Fischerei Weidmann Stäfa
Salzwasserfische: Mittelmeer / Atlantik / EU
Meeresfrüchte: Mittelmeer / Atlantik
Rind: Schweiz / Irland
Kalb und Schwein: Schweiz
Geflügel: Schweiz / Frankreich
Wild: Metzgerei Zanetti Puschlav
Salumi: Schweiz / Italien

Menu a sorpresa

Sit back and let Nico surprise you... For 2 or more people

4 - course	105
4 - course vegetarian	92

Antipasti

Crema di zucca pumpkin cream soup, kale, pomegranate, feta	19
Insalata autunno leafy greens, seasonal mushrooms, walnuts, pear	20
Pappa al pomodoro & Burratina warm Tuscan bread dish, tomato sauce, burratina, arugula, olives	22
Sarde al beccafico fresh stuffed sardines, breaded and deep-fried, baby lettuce, tomato mayonnaise	22
Ceviche di Lago lake Zurich whitefish, quinoa, chili, coriander, lime, ginger, mango	29 / 45
Sashimi di tonno raw tuna, fennel, orange, stracciatella, pistachios	32 / 46
Tartar di manzo Luma Beef tartare, mustard ice cream, pickled vegetables, "Belper Knolle"	29 / 45
Trippa alla fiorentina tripe in tomato sauce	19 / 32

Jérôme's Küche

Homemade duck liver terrine mango chutney, Asian pak choi salad, brioche	34
Tom - Kha- Gai spicy coconut milk soup, chicken, kefir, lemongrass, chili, oyster mushrooms, coriander	22 / 42
Pad - Krapow - Gai <u>Spicy!</u> minced chicken, Thai basil, garlic, onions, chili, egg, jasmines rice	45

Primi piatti

Risotto alla zucca pumpkin, Jersey Blue cheese	27 / 37
Maltagliati fatti in casa wild boar Bolognese, Alp Sbrinz	27 / 37
Ravioli ai porcini fatti in casa porcini mushrooms, buffalo ricotta, kale, pumpkin	28 / 39
Spaghetti alle Vongole clams, olive oil, garlic, parsley, chili	29 / 42

Secondi piatti

Pesce fritto di lago lake Zurich whitefish in beer batter, spinach, tartar sauce	47
Filetto di branzino sea bass fillet, fennel, saffron zabaglione	62
Galletto alla griglia grilled cockerel, autumn vegetables	45
Costine Maiale pork spare ribs, Pimientos de Padrón, BBQ sauce	47
Entrecôte di cervo del Puschlav Swiss venison entrecôte, chestnuts, red cabbage, cranberries	63
Bistecca di vitello svizzero Swiss veal ribeye steak, parsley root, truffle jus	65
<u>Choice of side dishes:</u> mixed salad, oven-roasted vegetables jasmine rice, potatoes, french fries, parmesan risotto, spätzli	

Dolci

Caffè freddo iced coffee, Erismann Kirsch	9 / 14
Fichi e mandorle almond sorbet, fig compote, quince	15
Vanilla Panna cotta chestnut ice cream, caramelised apple	15
Tiramisù	15
Broken Mille foglie vanilla cream, plum sorbet	15
Amaretti di Masaretti	5
Homemade gelato and sorbet vanilla, pistachio, cheesecake chocolate, plum, mango, lemon, almond	5
„Rolf Beeler“ cheese + Schlorziflade	25 8

Origin of the food:

Pikeperch: Switzerland
Felchen: Lake Zurich
Saltwater fishes: mediterranean sea / Atlantik / EU / Pacific
Seafood: mediterranean sea/ Atlantik
Beef: Switzerland / Ireland
Veal and pork: Switzerland
Chicken: Switzerland / France
Game: Switzerland
Charcuterie: Switzerland / Italy
Bread: Switzerland, Fredy's Backwaren