

Starters

Soup of de day	10.80
Bouillon with marrow	14.80
Pumpkin cream soup	12.80
White cabbage salad with bacon	14.80
Green salad	10.50
Mixed salad	12.80
Lamb's ear salad	14.80
Beef-Carpaccio served with garlic bread	20.80
Fettucini with perigord truffle sauce	24.50
Brasato ravioli with sage butter	24.50
Brasato ravioli with perigord truffle sauce	32.50

Main Courses

Veal meatloaf	39.50
Grilled chicken breast with a red curry sauce	39.50
Veal escalope with lemon sauce	41.50
Veal Wienerschnitzel	41.50
Veal Cordon bleu	46.50
Fresh sliced calf`s liver	41.50
Sliced veal „Zuerich style“	41.50
Toast Mooseegg (Beef filet steak with herb butter and vegetables)	42.50
Beef entrecote with Cafe de Paris butter	49.50
Beef filet steak with herb butter	59.50

Side Orders

steamed rice,french fries, homemade noodels,hash browns,assorted vegetables,
mashed potatoes

Fettucini with perigord truffle sauce	38.50
Brasato ravioli (100% beef) with sagebutter	38.80
with perigord truffle sauce	56
Gnocchi with gorgonzola sauce and vegetables	32.50
Pork schnitzel with French fries & vegetables	26.50