

## SMALL PLATES

### SEASONAL SOUP 8

market dependant, ask server for selection

### RICOTTA FRITTERS 9

speck, tomato compote

### WARM CERIGNOLA OLIVES 6

with fennel and lemon

## SALADS

### FIELD GREENS 9

grape tomatoes, sliced seasonal radish, house vinaigrette

### BABY SPINACH 11

endive, seasonal fruit, blue cheese, sherry vinaigrette

### ROCKET 10

arugula, shaved fennel, shaved parm, hearts of palm, green olive vinaigrette

### ROMAINE 11

goat cheese, apples, cranberries, dijon vinaigrette

## APPETIZERS

### 1/2 DOZEN EAST COAST OYSTERS 12

3-pepper mignonette, white balsamic

### MUSHROOM TOAST 12

poached duck egg, creme fraiche, mache

### OCTOPUS SALAD 13

with celery, cherry tomatoes, fennel

### ROASTED BONE MARROW 10

shallot thyme jam, flaked seasalt, grilled bread

## CHARCUTERIE BOARD

served with cornishons, grainy mustard and country bread

### Chef's assortment 18

### MEATS ea. 6

FINNOCHIONA  
BÜNDNERFLEISCH  
SPECK

### CHEESES ea. 5

TETE DE MOINE (raw cow, Switzerland)  
PUR BREBIS (past. sheep, France)  
PECORINO PEPATO (past. sheep, Italy)  
ASHER BLUE (raw cow, USA)

## LAND

### ZURICH VEAL 24

crispy spaetzli, shallots, creamy mushroom sauce

### SWISS BRATWURST 16

swiss bratwurst with vidalia onion sauce and rösti

### 1/2 ROASTED AMISH CHICKEN 21

wilted baby spinach, chicken jus

### HANGER STEAK "SELECT" 22

crispy fingerling potatoes, watercress salad, beef jus

### VEAL SCHNITZEL 24

thinly pounded veal top round, small green salad

### SEASONAL RISOTTO 18

market dependant

## SELECT BURGER 14

with choice of chips or salad

### ADD CHEESE +\$1

GRUYER (Swiss) CHEESE  
AMERICAN CHEESE  
BLUE CHEESE

### OPTIONAL SAUCE +\$1

ONION SAUCE  
HORSE RADISH SAUCE  
MUSHROOM SAUCE

## SEA

### SEARED WHOLE BRANZINO 22

with seasonal fruit and warm arugula salad

### LINGUINE WITH MANILA CLAMS 18

white wine, oregano, guanciale, roasted grape tomatoes

## SIDES 7

### MUSTARD SPÄTZLI

### MARKET VEGETABLES

### RÖSTI (SWISS HASH BROWNS)

### FINGERLING POTATOES

### MIXED GREEN SALAD

## FONDUE & RACLETTE ROOM DAILY SEATINGS 7 PM - 10 PM

VISA AND MASTERCARD ACCEPTED (\$25 MINIMUM)  
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

## DESSERTS 8

### WARM APPLE STRUDEL

Vanilla gelato, caramel sauce

### TOBLERONE MOUSSE

White chocolate glaze, Almond caramel

### MEYER LEMON PUDDING

Whipped cream, Lemon cookie

### AFFOGATO

Vanilla (or your choice of) gelato drowned in espresso

### CHOCOLATE BREAD PUDDING

Gelato and creme anglaise

### PECAN PIE

Sweetened whipped cream, pecan syrup

### BOWL OF GELATO OR SORBETO

Ask your server for available flavors

## AFTER DINNER COCKTAILS

### CORRETO GRAPPA 12

Espresso mixed with Grappa

### KAFI LUTZ 10

Shot of Espresso with Kirsch

### SWISS TODDY 8

Bourbon, fresh lemon juice, honey, cloves, hot water

### ZURICH KISS 10

Hot chocolate, vanilla brandy, black cherry preserve, and marshmallow

## DIGESTIFS

### CYNAR 7

### FERNET BRANCA 7

### KÜBLER ABSINTHE 8

### TRIMBACH KIRSCH 8

### PEAR WILLIAMS BRANDY 8

### HENNESSY 9

## SWEET WINE

### SANDEMANN RUBY PORT

## GRAPPA

### NARDINI 10

### MAROLO CAMOMILE 16

## SINGLE MALT

### MACALLAN 12

### LAGAVULIN 17

### GLENROTHES '91 18

ASK YOUR SERVER FOR A MORE EXTENSIVE LIST OF WINES AND COCKTAILS  
Visa and Mastercard accepted (\$25 minimum)