

Our Philosophy

In our Restaurant, classic and playful cooking is cultivated. Fresh, local quality products meet specially chosen products from all over the world.

The use of seasonal, market-fresh products and giving preference to the local producers is of great importance to us. Our dishes reflect Ruben's roots and respectful care of nature.

All of this resulting in a classic, modern, creative and culinary experience.

We hope you enjoy your meal!

„Starters“

Tortilla Española	11
Mama Gordon's Spanish croquettes	12
Chicken in crispy dough	19
Pulpo aioli	20
Gambas al ajillo	21
A bit of all	29

Appetizers

Seasonal salad with crisp vegetables	13
Lettuce with boiled egg, fried bacon and croutons	19
Gazpacho Andaluz	18
Snails baked in garlic and herb butter served with house bread	20
Boiled beef carpaccio with light mustard vinaigrette, marinated zebra tomatoes and spring onions	27
Marinated fresh salmon tartare with ponzu broth, sticky rice and tempura crunch	29

Vegi & Pasta

Falafel on a colorful bed of vegetables, hummus,
baby lettuce and herb dip 34

Patrizia Fontana veal Ravioli with butter-cream sauce
and aceto balsamico cream 24/34

Fish

Perch fillets in beer batter served with homemade tartare
sauce, fresh leaf spinach and parsley potatoes 49

Daily fish, we inform you about our range

Meats

Roasted lamb entrecôte with red wine jus,
zucchini vegetables, chimichurri and tomato couscous 56

Stuffed corn-fed chicken breast on a bed of carciofini,
tomato and rocket vegetables with fregola sarda 49

Classics

Beef tartar of local Zürich Oberlandcattle, with pepper
cream, confit egg yolks, and house bread 60gr. 29
120gr. 46

Minced beef with cream sauce, fried cauliflower
and mashed potato 39

Calf`s liver on sage butter with fresh spinach leaves
and hash browns 49

Sliced calf filet Zurich style with hash browns 54

Veal Schnitzel served with potato-salad
cucumbers salad and cranberries sauce 50

Veal „Gordon bleu“, filled with Farmer`s ham and Chällerho-
cker Cheese served with roastpotatoes and onions 54

Chef`s Choice

Enjoy a 3 or 4 course menu specially created by our
chef Martin. (For 2 people and only ordered in advance)

All prices are in CHF including 8.1% value added tax.

Delaration of origin: We obtain our meat from Switzerland, Lamb New Zealand

Salt and freshwater water fish: on request, baked goods from CH production

«Please ask our staff for information about our dishes wich could
cause allergies or intolerance»