

## 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
Hearts of lettuce with boiled egg, fried bacon and croutons	19
Cream of pea soup	18
Snails baked in garlic and herb butter served with house bread	20
Veal and tuna duet on avocado cream, Thai asparagus, white radish and passion fruit	29

## Vegi & Pasta

Wild garlic risotto with pink radicchio and ricotta	34
Patrizia Fontana veal Ravioli with butter-cream sauce and aceto balsamico cream	24/34

## Fish

Perch fillets à la meunière with almond butter fresh leaf spinach and boiled potatoes	49
Daily fish, we inform you about our range	

## Meats

Braised lamb shank with a light garlic jus, Kenya beans and rosemary polenta	48
Roasted slices of beef fillet with Béarnaise sauce, green asparagus, and potato gratin	61

## 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 fillet 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 Chällerhocker Cheese served with roastpotatoes and onions	54

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### Chef`s Choice

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

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

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

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»