

## 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	10
Mama Gordon's Spanish croquettes	11
Chicken in crispy dough	18
Pulpo aioli	19
Gambas al ajillo	20
A bit of all	29

## Appetizers

Seasonal salad with crisp vegetables	13
Lettuce hearts with boiled egg, fried bacon and croutons	19
White tomato soup	17
Snails baked in garlic and herb butter served with house bread	19
Onsens egg on asparagus and morel ragout and hollandaise espuma	23
Goat cheese in filo pastry on radicchio chicory salad served with figs and raspberry vinaigrette	22

## Vegi & Pasta

Gnocchetti with wild garlic pesto on a light Taleggio sauce  
with tomatoes, enoki mushrooms and Belper Knolle 34

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

## Fish

Perch fillet à la meunière with almond-butter  
served with fresh spinach and boiled potatoes 43

Daily fish, we inform you about our range

## Meats

Veal fillet from Zurich Oberland with port wine jus  
on kohlrabi risotto and caramelized baby carrots 59

Veal tongue in Marsal sauce served with cabbage  
and dauphine potatoes 44

## Classics

Beef tartar of local Zürich Oberland cattle,  
with dried tomato pesto, baked egg yolks, 60gr. 28  
apple capers served with house bread 120 gr.40

Minced beef with cream sauce, sauteed carrots, peas  
and mashed potato 39

Calf`s liver on sage butter with fresh spinach leaves  
and hash browns 45

Sliced calf filet Zurich style with hash browns 49

Veal Schnitzel served with potato-salad  
cucumbers salad and cranberries sauce 46

Veal „Gordon bleu“, filled with Grison smokedham  
and Chällerhocker Cheese served with roastpotatoes  
and onions 49

---

### 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 7.7% value added tax.

Delaration of origin: We obtain our meat from Switzerland

Salt and freshwater water fish: on request

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