

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
Riesling foam soup	17
Snails baked in garlic and herb butter served with house bread	20
Onsenei on green and white asparagus ragout and hollandaise espuma	24
Marinated tuna in a sesame coating on pea wasabi cream and pickled shallots	33

Vegi & Pasta

Fried gnocchi with taleggio sauce, dried tomatoes, carciofini, enoki mushrooms, fresh rocket and shaved Parmesan cheese 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 49

Daily fish, we inform you about our range

Meats

Veal paillard with white asparagus, buttered potatoes and hollandaise sauce 57

Braised beef breast with green asparagus, mashed potatoes and herb vinaigrette 47

Classics

Marinated Beef tartar of local Zürich Oberlandcattle, with pepper cream, confit egg yolks, and house bread 60gr. 29
120gr. 44

Minced beef with cream sauce, sauteed Coconut beans and mashed potato 39

Calf`s liver on sage butter with fresh spinach leaves and hash browns 47

Sliced calf filet Zurich style with hash browns 51

Veal Schnitzel served with potato-salad cucumbers salad and cranberries sauce 47

Veal „Gordon bleu“, filled with Farmer`s ham 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 8.1% value added tax.

Delaration of origin: We obtain our meat from Switzerland

Veal filet IT/CH, Salt and freshwater water fish: on request

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