

## 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 |
| Gazpacho Andaluz   | 16 |
| Snails baked in garlic and herb butter served with house bread             | 19 |
| Boiled meat carpaccio with mustard vinaigrette, tomato concasse and radish | 23 |
| Pickled char on a summery glass noodle salad                               | 24 |

## Vegi & Pasta

|   |       |
|---|-------|
| Spinach dumplings on wild mushroom ragout and grated Pecorino cheese            | 34    |
| Patrizia Fontana veal Ravioli with butter-cream sauce and aceto balsamico cream | 24/34 |

## Fish

|   |    |
|---|----|
| Perch fillets in beer batter served with sauce tartare and parsley potatoes | 44 |
| Daily fish, we inform you about our range                                   |    |

## Meats

|  |    |
|--|----|
| Corn-fed chicken breast stuffed with cream cheese and sun-dried tomatoes on corn cream and Pimientos de Padron | 42 |
| Lamb entrôte on garlic jus with aubergine caviar, falafel, spring onions and kafir yoghurt dip                 | 49 |

## Classics

|   |                       |
|---|-----------------------|
| Beef tartar of local Zürich Oberland cattle, with dried tomato pesto, baked egg yolks, apple capers served with house bread | 60gr. 28<br>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»