Our Philosophy

In our Restaurant, classic and playful cooking is cultivated. Fresh, local quality products meet specialy 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
Lamb's lettuce with boiled egg, fried bacon and croutons	19
Celeriac and Apple Soup with Crispy Pumpernickel	18
Snails baked in garlic and herb butter served with house bread	20
Caramelized goat cheese on beetroot carpaccio, walnuts with a light walnut-horseradish vinaigrette	27
Caramelized duck liver on beef carpaccio and truffle jus	32

Vegi & Pasta

Pan-fried pretzel dumplings on a wild mushroom ragout with Romanesco and shaved Pecorino 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

Beef tenderloin Stroganoff served with noodles 59

Pink roasted saddle of venison with a creamy venison sauce, red cabbage , Brussels sprouts, lingonberry-pear, chestnuts and homemade pizokels 68

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 Chällerhocker 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,

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»