

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
Lamb's lettuce with boiled egg, fried bacon and croutons	19
Curry foam soup with prawn wonton	18
Snails baked in garlic and herb butter served with house bread	20
Caramelized duck liver on beef carpaccio and truffle jus	31
Confit halibut with two kinds of beetroot and sour cream and wasabi cream	28

Vegi & Pasta

Pumpkin risotto with braised Brussels sprouts,
goat's cheese and shaved parmesan 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

Veal tongue in horseradish sauce served with glazed beans
and potato patties 46

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 Chällerho-
cker 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.

Declaration 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 which could
cause allergies or intolerance»