

## 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 |
| Parsnip soup with caramelized bacon and fried onions           | 18 |
| Snails baked in garlic and herb butter served with house bread | 20 |
| Caramelized duck liver on beef carpaccio and truffle jus       | 32 |
| Puff pastry pillows filled with sweetbread ragout              | 28 |

## Vegi & Pasta

|   |       |
|---|-------|
| Sweet potato gnocchi with kale, sautéed mushrooms and parmesan foam             | 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 bacon-beans and fried potatoes     | 45 |
| Braised veal cheeks with Red wine sauce, marinated kohlrabi and mashed potatoes | 58 |

## Classics

|  |                       |
|--|-----------------------|
| Marinated Beef tartar of local Zürich Oberlandcattle, with pepper cream, confit egg yolks, and house bread | 60gr. 29<br>120gr. 45 |
| Minced beef with cream sauce, fried cauliflower and mashed potato  | 39                    |
| Calf`s liver on sage butter with fresh spinach leaves and hash browns                                      | 48                    |
| Sliced calf filet Zurich style with hash browns  | 51                    |
| Veal Schnitzel served with potato-salad cucumbers salad and cranberries sauce                              | 48                    |
| Veal „Gordon bleu“, filled with Farmer`s ham and Chällerhocker Cheese served with roastpotatoes and onions | 51                    |

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### Chef`s Choice

Enjoy a 3 or 4 course menu specially created by our chef Martin. (For 2 people and only ordered in advance)

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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

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