

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
Gazpacho Andaluz	17
Snails baked in garlic and herb butter served with house bread	20
Boiled meat slat with fresh vegetables and tomatoes	26
Classic shrimp cocktail	29

Vegi & Pasta

Fried pretzel dumplings on king oyster mushroom ragout,
with marinated tomato rocket and shaved Belber 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 49

Daily fish, we inform you about our range

Meats

Veal knuckle with Barolojus, bacon beans, baby carrots
and potato cream 55

Beef fillet slices gratinated with Café de Paris, Root spinach
and Pmmes rissolées 59

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, fried cauliflower
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 Chällerho-
cker 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

Lamb IRL, Salt and freshwater water fish: on request

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