

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
Beetroot soup with horseradish crème fraîche	18
Snails baked in garlic and herb butter served with house bread	20
Caramelized duck liver on beef carpaccio and truffle jus	32
Veal sweetbread baked in tempura batter on celery cream, white wine apples and crispy kale	28

Vegi & Pasta

Potato ricotta gnocchi with sherry tomatoes, olives
fresh leaf spinach with light parmesan sauce 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

Lamb entrecôte with garlic jus served with baby carrots
and creamy polenta 52

Braised veal bread with Burgundy jus with sautéed
coco beans and mashed potatoes 58

Classics

Marinated Beef tartar of local Zürich Oberlandcattle, with
pepper cream, confit egg yolks, and house bread 60gr. 29
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 Chällerho-
cker Cheese served with roastpotatoes and onions 51

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»