

| | |
|---|-----|
| Lamb's lettuce, fried bacon, soft poached egg, balsamic vinaigrette * | 20 |
| Mixed leaf salads, pan-fried chicken breast | 29 |
| Glazed quail breast, herb salad, salsify, pomegranate dressing * | 29 |
| Smoked salmon, avocado, citrus fruits, crunchy bread | 39 |
| Moutathaler ham coated goat cheese, rocket salad, olives, pine nuts * | 29 |
| Swiss air-dried meat, sausages, pickles | 34 |
| Selection of Swiss cheeses, fig mustard, grapes, pumpernickel | 34 |
| Grison barley soup | 13 |
| Cream of parsnip, nut croutons | 13 |
| Beef broth, sliced pancakes, vegetables | 13 |
| Beef tartar (180g), condiments | 46 |
| Zwyer Caviar *** (125g), blinis, condiments | 750 |
| Create your own sandwich | |
| Baguette, olives sandwich, herb focaccia, farmer`s bread | |
| with ratatouille, creamy feta cheese, sun-dried tomatoes | 28 |
| with roast beef, green tomato chutney | 28 |
| with smoked trout, confited lemon | 28 |
| with Swiss Brie, red wine fig | 28 |
| with Grison air-dried meat, cornichons | 28 |

*Optionally with butter, cream cheese, remoulade, pommery mustard mayonnaise
Served with French fries or leaf salad*

* This dish can be prepared gluten-free.

** May have been produced with microbiological and hormonal catalysers.

*** Wild cultivated caviar from Siberian sturgeon: the ecologically responsible production of caviar is an excellent alternative to wild caviar. Produced with pure glacier water from the Patagonian Andes and the finest Flor de Sal from Portugal.

| | |
|---|----|
| Beef or cheeseburger, bacon, French fries or leaf salad | 32 |
| Club sandwich, French fries or leaf salad ** | 32 |
| Steak sandwich, French fries or leaf salad | 39 |
| | |
| Lasagne of grilled vegetables | 26 |
| Grilled veal sausage, potato roesti, onion sauce | 26 |
| Sliced veal Zurich style, potato roesti, mushrooms | 42 |
| Beef ragout, pappardelle, sautéed tomatoes * | 32 |
| Medium-fried duck breast, bread dumplings, red cabbage | 38 |
| Pork rib eye, mashed potatoes, root vegetables * | 28 |
| Grilled Heritage Angus beef tenderloin, (180g), herb crust, fried potatoes, sautéed mushrooms | 65 |
| Pan-fried pike-perch, potato and pointed cabbage ragout | 44 |
| Grilled salmon steak, balsamic lentils, fava beans * | 36 |
| | |
| Warm apple and Calvados pudding, punch sauce, double cream | 13 |
| Coffee cherry parfait, sour cherries compote | 13 |
| Passion fruit mango youghurt mousse, honey marinated mango | 13 |
| Warm chocolate cake, pistachio ice-cream, Gruyère cream | 13 |
| Freshly cut seasonal fruits | 13 |
| Tart of the day with ice-cream | 13 |

Origin of meats:

CH: Pork / CH: Veal / CAN & CH: Beef / F: Duck & Quail / BR & CH: Chicken

All prices are in Swiss Francs and include 8% VAT.

Tea at The Park

Sweets

| | |
|---|----|
| Nut chocolate strudel | 10 |
| Carrot cake | 10 |
| Mango tart | 9 |
| White chocolate cheesecake, passion fruit sauce | 10 |
| Chocolate cake | 9 |
| Chocolate muffin or blueberry muffin | 6 |
| Selection of home-made cookies | 12 |

Desserts

| | |
|---|----|
| Warm apple Calvados pudding, punch sauce, double cream | 13 |
| Coffee cherry parfait, sour cherries compote | 13 |
| Passion fruit mango yoghurt mousse, honey marinated mango | 13 |
| Warm chocolate cake, pistachio ice-cream, Gruyère cream | 13 |
| Freshly cut seasonal fruits | 13 |
| Tart of the day with ice-cream | 13 |

All prices are in Swiss Francs and include 8% VAT.

| | | |
|--------------------|--|----|
| Ice-cream | | |
| Ice-cream, 1 scoop | chocolate, bourbon vanilla, coffee, pistachio, sour cream, brittle | 5 |
| Sorbet, 1 scoop | lemon, mango, straw/berry | 5 |
| Sauces | vanilla, chocolate, whipped cream | |
| Milkshakes | in all flavours available plus banana | 13 |
| Iced Teas | | |
| Classic | black tea | 8 |
| Herbs | green tea, rosemary, dill, mint, thyme | 8 |
| Lemon & Grapefruit | ceylon tea, lemongrass, lime leaves, grapefruit juice and pineapple juice | 8 |
| Fruits | rose hip tea, apple, passion fruit, orange juice and pineapple juice | 8 |

All prices are in Swiss Francs and include 8% VAT.