

MENU

Starters

Burrata Cheese
with warm caramelised
honey cherry tomatoes and pumpkin
26.50

Baked “Jamaican Style”
Pumpkin Cream Soup
with chicken strips
19.50

Jamón Ibérico Barón de Ley
Iberico ham with Manchego DOP Don Bernardo
with fresh & dried figs
and rocket
34

Oven caramelised
forest honey with French goat cheese
walnuts & plums
26

Risotto
with octopus, langoustines & chorizo
36

Porcini Mushroom Ravioli
with fried bacon and fresh rocket
24.50

Lamb’s Lettuce with Chantarelles
croutons & chopped egg
27

Mango, Avocado & Fried Bacon
Rocket Salad with Parmesan
25.50

Main Courses

The specialty of our house:
Rigiblick Fish Pot
Salmon, shrimp, monkfish, cod & langoustines
Young vegetables & saffron sauce
78

Grill Platter
Beef fillet, chicken breast & chorizo
Bratler potatoes, chimichurri sauce
64

Cod steak fried in bacon
On zucchini and cherry tomatoes
"Pommes Nature"
53

Salmon slice grilled in "Jerk Spice"
Sweet potatoes, creme fraiche
52.50

"Zurich-style sliced veal" from veal fillet
Butter rösti
54

Lamb loin "Provencal"
Herb risotto
54

Monkfish & langoustines
Saffron sauce, young vegetables
61

Beef fillet Dieter Meier
Wrapped in bacon
Bratler potatoes, Brussels sprouts, morel sauce
69.50

Corn-fed chicken "Jerk Style"
Sweet potato & green beans
49.50

Bon Appetit