



HIRSCHEN AM SEE

Shrimp Cocktail	21
Leek Mimosa	17
Zurich White Wine Soup	14
Beef Tartare gratinated with Café de Paris Toast	26
Beef Carpaccio Porcini mushrooms Autumn truffle	26
Lamb's lettuce Bacon Egg Croutons	16
Bone Marrow Herb Bruschetta	21



Zurich-style Sliced Veal Crispy Rösti	48
Beef Fillet Morel Cream Sauce Wild Broccoli Potato Gratin	58
Wiener Schnitzel Cranberries Cucumber Salad French Fries	48
Veal Chop Sage Butter Risotto	63
Sea Bass Fillet Mediterranean Vegetables Rosemary Potatoes	47
Alpine Pikeperch Savoy Cabbage Mashed Potatoes	48
Sliced Calf's Liver Potatoes	40
Glazed Duck Breast Truffle Jus Red Cabbage Chestnuts Bread Dumpling	54



Porcini Mushroom Risotto Parmesan Rosemary	39
Tagliatelle fresh truffles	33
Homemade Veal Ravioli Sage Butter Leaf Spinach	34
Baked Cauliflower Yogurt Sauce Pomegranate Chimichurri Teriyaki Sauce	36



Thin Apple Tart Vanilla Ice Cream	15
Kaiserschmarrn Zwetschgen-Ragout	14
Warm Chocolate Cake Poached Quince Vanilla Ice Cream	15
Le Café Macarons Coffee or Espresso 3 Macarons	9
Scoop of Ice Cream Vanilla Macadamia Homemade Grape Sorbet	per scoop 5

79 Menu

Create your own 3-course menu by freely
choosing from our à la carte menu.

CHF/incl. VAT as of October 2024

For allergies and intolerances, please contact our service staff.

Origin Declaration: Sea Bass GR / Pikeperch CH / Shrimps VN

Duck FR / Carpaccio, Sliced Veal, Calf's Liver & Tartare CH / Beef Fillet IR