





HIRSCHEN AM SEE

Gazpacho Andaluz	15
Lettuce hearts croutons radishes tomato filets	17
Avocado vinaigrette pomegranate seeds	21
Buffalo mozzarella Datterini tomatoes fresh basil	23
King crab salad mango avocado honey-vinaigrette	39
Vitello tonnato tuna capers	23/35
Caramelized goat cheese mesclun fig Walnuts	19

Tartar at the table

Classic beef tartare, freshly prepared at your table
by our Chef de Service, Suvretta House
34 / 48

* Not available when Mr. Walters is enjoying his well-deserved day off.

Wiener Schnitzel potato-cucumber salad lingonberries	48
Zurich-style veal crispy Rösti	48
Entrecôte “Café de Paris” french fries	56
Sea bass rosemary potatoes mediterranean vegetables	46
Pan-seared pike-perch peperonata olives lavender	48
Linguini “Hirschen” lobster tail Datterini tomatoes lobster jus	59
Champagne risotto seasonal mushrooms fresh basil	39
Ratatouille ravioli fresh spinach leaves Datterini tomatoes	37

Fresh from Lake Zurich

Ask our employees
for the catch of the day.

Viennese iced coffee coffee cream Vanilla ice cream	12
Tarte fine aux pommes Vanilla ice cream	15
Lemon tart	13
Fresh berries	12
Double cream	+4
Crème Brûlée	14
Le Café Macarons	11
Mövenpick ice cream	per scoop 5
Vanilla, Chocolate, Caramelita, Stracciatella, Mocha, Walnut, Fior di latte, Caramel	
Sorbets	per scoop 5
Passion fruit, Lemon, Raspberry	
Portion of whipped cream	1.5

Prices in CHF/incl. VAT from July 2025

If you have any allergies or intolerances, please speak to our service staff.

Origin information: veal: CH / beef entrecôte: IR / beef tartare: CH /

Catch of the day: CH / sea bass: GR / pikeperch: PL / lobster: VNM / king crab: AK / tuna: THA FAO 71

Eggs & milk: CH / Homemade Bred: CH