



S O M M E R L U S T

MENU

Beetroot, beetroot leaves, balsamico, pumpernickel, cheese crumble

Tatar of samlet, lime, horseradish

optional with Oona Caviar 5 g

+15.00

Lamb, carrot, corn, flower sprouts

or

Squid, chorizo, potato

5x Gruyère, mousse, chips, powder, gel, espuma

Walnut-cake, candied-walnut, black nuts, salty-peanutcreme, macadamia ice cream

You can choose the courses between both menus.

- 3 course 75.00
- 4 course 89.00
- 5 course 105.00
- 6 course 120.00

Wine pairing (one glass/course):

- 3 course 33.00
- 4 course 44.00
- 5 course 55.00
- 6 course 66.00



S O M M E R L U S T

VEGETERIAN MENU

without any animal products

Tatar of beetroot, portulaca, balsamico

Celery, corn, jus

Ox heart-tomato, zucchini, basil, pine nut

Cheese-leaf, candied-walnut, blossom

Parsnips sous-vide, white chocolade, parsley, granite

You can choose the courses between both menus.

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- 4 course 89.00
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Wine pairing (one glass/course):

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A LA CARTE

STARTER	Swiss Francs
Beef tartare, frozen mustard, capers, cucumber, egg, toast	25.00/36.00
Homemade goose liver, pistachios, apple chutney, brioche toast	33.00
Caesar salad, chips of bacon, chicken, parmesan, bread	18.50
Mushroom soup, truffle ravioli	15.50
MAIN COURSE	
MEAT	
Veal filet and Veal cheek, celery, smash potato	55.00
Black Angus Filet Beef, flower sprouts, truffle risotto	59.00
Chateaubriand «Sommerlust» in the pan (from 2 persons) Sauce cafe de paris, vegetables, french fries optional with bone marrow	65.00/person +5.00
FISH	
Perch fillet, apple, topinambur, pommes duchesse, mayonnaise	42.00
Pulpo from charcoal grill, chorizo, potatoes	35.00/42.00
VEGETARIAN	
Truffle explosion, ravioli, espuma, chive, truffles	32.00/39.00
Acquerello risotto, tomato-chutney, pine nut, parmesan	33.00



SOMMERLUST

DESSERT / CHEESE

Swiss Francs

Walnut-cake, candied walnut, black nuts, salty peanut creme, macadamia ice cream	16.00
Chocolate cigar «Sommerlust», whiskey, tobacco smoke, tonka bean ice cream	16.00
Parsnips sous-vide, white chocolade, parsley, granit	15.00
5x Gruyère, mousse, chips, powder, gel, espuma	18.00
Small and delicate	9.50

DECLARATION

Beef/Calf : Switzerland, Australia

Lamb: Ireland

Poultry: Switzerland, France, Hungary

Crustacean/Fish: Norway, Estonia, Asia, Switzerland *

*from sustainable breeding



S O M M E R L U S T

We select our products with great care. Whenever possible, we obtain our goods from regional producers and organic farms. Please let us know if you are allergic to any particular food

OUR EVENTS 2020

Saturday, 29th February

Genuss Safari 3.0 «Blick-Burg-Lust»

Saturday, 4th April

Maison du Bonheur «Gourmet party with five top chefs»

OUR WINE RECOMMENDATIONS:

Weiss 1 dl 7,5 dl

Rufus 2018

9.50 68.00

Sauvignon Blanc, Herter Wein, AOC Winterthur

Rot

1 dl 7,5 dl Magnum

Mesarone 2018

11.00 69.00 159.00

Baco Noir, Guido Lenz, AOC Uesslingen

Rot

1 dl 7,5 dl

Château Moulin Haut-Laroque 2008

13.00 85.00

Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot; Bordeaux, France
