

Cold & Warm Appetizers

- Butterhead lettuce with pomegranate and avocado
16
- Tuna carpaccio with spicy Thai spinach salad and wasabi ice-cream
24 / 49
- Baked goat cheese bedded on beet-root carpaccio garnished
with walnuts and apple strips
19
- Tatar Asian style with sesame, chili, spring onions and coriander
23 / 26
- Tatar classic style garnished with pickle, capers and egg on a bed of vegetable
ratatouille and Belper Knolle cheese
23 / 36

Duck liver terrine with a spicy mango chutney and Brioche
28

Young squid seasoned with garlic, pepperoncini on eggplant caviar
24

Heugümper's soup of the day with vegetable ricotta ravioli
14

Parmesan truffle soup with scallop of red cabbage salad
19

Tagliatelle with black truffles
24 / 36

Fish & Meat

Fish of the day

Tuna with sesame on a ginger mango sauce, vegetable and wasabi
mashed potatoes
49

Rack of lamb accompanied by crispy dates with a star anise Grand Marnier
sauce, hummus, green beans and chickpeas
48

Beef tenderloin on a port wine gravy served with crispy black salsify and truffle
mashed potatoes
58

Züri-Geschnetzeltes“ veal strips on an herb mushroom cream sauce
and golden hash browns
49

Veal Cordon Bleu rolled with truffle Brie, country ham,
seasonal vegetables and French fries
49

Dessert

Selection of homemade ice-cream and sorbets, 3 scoops
Vanilla, sour cream mint, chocolate

Sorbets: Basil 'n lemon, mango, raspberry, elderberry
12

Maracaibo chocolate cake "still runny in the middle"
served with raspberry sorbet

16

Clementine tiramisu with caramelized nuts

15

Selection of raw milk cheeses with chili, honey and dry fig chutney

19

Pralines & Truffles from the Chocolatier Vollenweider, 5 pieces

12

Dessert of the day

8 / 14

We would be pleased to serve you a 5 course menu put together with
highlights presented in our card,
advised when all parties join this delight

120

Chicken, beef tartar, veal, pork: Switzerland,

Lamb: Australia, no hormone

Beef tenderloin: Argentina Duck liver: France

Fish from farm production or sustainable fishing

Tuna: Indonesia

Scallop :Nordwest Pazifik

Dear Guests

Our dedication is to prepare your meal with love and devotion.

Our kitchen is tiny so it may take a little longer.

Thank you for your support and understanding!

Many thanks, your Heugümper Team