

Cold & Warm Appetizers

Caesar salad with bacon, egg, croutons, Parmesan and cherry tomatoes	16
Tuna Tataki with ginger and mango	24
„Vitello tonnato“ roasted pink with green asparagus	24 / 36
Swiss organic beef tartar with a Mediterranean vegetable salad and truffle cream	23 / 36
Small chicken Teriyaki burger with sesame and Cole slaw	18
Heugümpers soup of the day with vegetable Ricotta ravioli	14
Asparagus and wild garlic soup with tomato Crostini	14
Eden shrimps with pepperoncini and garlic in olive oil	24
Tagliatelle with black truffles	24 / 36

Fish & Meat

Fish of the day on offer

Tuna with sesame on a ginger mango sauce, served with vegetables and Wasabi mashed potatoes	49
Chicken breast with asparagus and Shiitake mushrooms on a green Thai curry sauce and Jasmine rice	39
Irish beef rib steak 240g with pan-fried potatoes, vegetable and Café de Paris butter	52
„Züri-Geschnetzeltes“ veal strips on an herb mushroom cream sauce with golden hash browns	49
Veal Cordon Bleu rolled with truffle Brie and country ham, served with seasonal vegetables and French fries	49

Dessert

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

Sorbets: lemon 'n lime, basil, mango, coconut Malibu
12

Maracaibo chocolate cake "still runny in the middle"
served with a scoop of coconut sorbet
16

Mascarpone quark cream topped with raspberries and mango
14

Selection of raw milk cheeses served with a homemade chili-honey chutney
and dried figs

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, organic beef tartar, veal, pork: Switzerland

Fish from farm production or sustainable fishing

Tuna: Indonesia, shrimp: Vietnam

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