

SMALL PLATES

LOBSTER BISQUE 11

RICOTTA FRITTERS 10 speck, tomato compote

ZUCCHINI CHIPS 10 eggplant, tzatziki, hummus, spicy feta

ESCARGOTS BOURGUIGNON 12 snails, herb butter on grilled bread

SALADS

FIELD GREENS* 9

grape tomatoes, sliced seasonal radish, house vinaigrette

ROCKET SALAD* 14

arugula, shaved fennel, shaved parmesan, hearts of palm, green olive vinaigrette

BRESAOLA, ARUGULA 17/26

sliced bresaola, white truffle oil, parmesan shavings, fried shallots, arugula, balsamico

QUINOA SALAD* 15

red & white quinoa, sweet peppers, grape tomato, avocado, lemon-thyme dressing

OCTOPUS SALAD* 16

shaved celery, cherry tomatoes, fennel

LOBSTER SALAD* 31

Maine lobster, basil-szechuan pepper mayonnaise, baby spinach salad

APPETIZERS

1/2 DOZEN EAST AND WEST COAST OYSTERS* 22

mignonette, cocktail sauce, horseradish

BURRATA 15 ADD PROSCIUTTO +3

Heirloom tomato, pickled eggplant, basil & olive oil, balsamic reduction

DUCK EGG TOAST 15

poached duck egg on grilled filona bread, shiitake mushroom cream, fresh herb medley

STEAMED MUSSELS 17

garlic, shallots, white wine sauce rouille, grilled bread

CHARCUTERIE BOARD & CHEESE PLATE

Chef's Assortment 22

tete de moine, bernese hobelkaese, taleggio, bresaola, speck served with cornichons, grainy mustard and country bread

* gluten free

Service not included, Visa and mastercard accepted (\$15 minimum)
For parties of 6 or more suggested gratuity 20%

ENTRÉE

VEAL SCHNITZEL 31

thinly pounded veal top round, field greens

BAKED BRANZINO* 29

sauteed spinach, olive-lemon sauce

SWISS BRATWURST* 20

swiss bratwurst, vidalia onion sauce and rösti

HANGER STEAK "SELECT"* 29

crispy fingerling potatoes, watercress salad, beef jus

ZURICH VEAL 29

crispy spätzli, shallots, creamy mushroom sauce

PAILLARD OF CHICKEN "SALTIMBOCCA" * 26

sweet pea risotto

RISOTTO* 21

wild mushroom, white truffle oil

LINGUINE WITH MANILA CLAMS 22

white wine, oregano, guanciale, roasted grape tomatoes

SPÄTZLI WITH WILD MUSHROOMS 21

fresh herbs, white wine, cream sauce

SIDES 8

SPÄTZLI

MARKET VEGETABLES*

RÖSTI (SWISS HASH BROWNS)*

FINGERLING POTATOES*

MIXED FIELD GREENS*

SELECT BURGER 17

or

SELECT TRUFFLE BURGER 18

with chips or field greens

infused with truffle butter
with chips or field greens

Add cheese +1

Gruyere (Swiss)

Cheddar

Blue

Optional sauce +2

Onion

Horseradish

Mushroom

* gluten free

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