



## The little luxury: Oona Caviar – from the Swiss Alps

### Oona N° 103 - traditionell

*Here, the purity of this caviar comes into its own, nutty, characterful aroma of Siberian sturgeon.*

20g 59.00

50 g 149.00

### Oona Osietra Carat

*More intense than N° 103, a product for true caviar connoisseurs, from Russian sturgeon.*

20g 65.00

50g 165.00

**The caviar is served with Blinis.**

### Caviar tasting set

Try our tasting set with 20g of each of our caviar varieties

CHF 120.00

**Beluga Vodka 4 cl** CHF 19.00

### All-inclusive caviar pleasure

50g Oona Osietra Classic Caviar served with Blinis and

Perrier-Jouët Grand Brut 37.5 cl

CHF 195.00

## Delicacies with caviar

Beef tartare with pine nuts and  
*served with toast and butter*

5g Oona N° 103 CHF 31.00

5g Oona Osietra Carat CHF 34.00

Smoked Scottish salmon on blini  
*served with crème fraîche*

5g Oona N° 103 CHF 31.00

5g Oona Osietra Carat CHF 34.00

Potato Mille-Feuille with  
*served with crème fraîche*

5g Oona N° 103 CHF 27.00

5g Oona Osietra Carat CHF 30.00

## Vive Le Champagne

Perrier-Jouët Grand Brut	10cl	CHF	19.50
Perrier-Jouët Rosé	10cl	CHF	22.00
Perrier-Jouët Grand Brut	37.5cl	CHF	69.00
Perrier-Jouët Grand Brut	75cl	CHF	130.00
Perrier-Jouët Rosé	75cl	CHF	150.00
Perrier-Jouët Blanc des Blancs	75cl	CHF	170.00
Perrier-Jouët Belle Époque 2014	75cl	CHF	345.00
Mumm Cordon Rouge	75cl	CHF	149.00
Dom Perignon 2013	75cl	CHF	345.00
Louis Roederer Rosé 2015	75cl	CHF	195.00
Louis Roederer Cristal 2013	75cl	CHF	415.00

## Prosecco/ Sparkling wine

il Colle Prosecco Extra Dry DOC Treviso	37.5cl	CHF	39.00
il Colle Prosecco Extra Dry DOC Treviso	75cl	CHF	69.00
Landolt Mythos Péillant VdP Suisse	75cl	CHF	69.00

## Perfect as accompaniment

Smoked salmon- or tartar canapé CHF 4.90/ piece

## In Vino Veritas

### WHITE

Châteauneuf-du-Pape AOC Blanc, France	10cl	CHF	13.00
Sortenrein Sauvignon Blanc, Switzerland	10cl	CHF	13.00
Ottavo Bianco di Merlot, Switzerland	10cl	CHF	13.00
Valduero Blanco Albillo, Spain	10cl	CHF	13.00
Yvorne Maison Blanche, Chasselas, Switz.	37cl	CHF	41.00
Pouilly-Fuissé Classique AOC, France	37cl	CHF	53.00

### ROSÉ

Alie Ammiraglia IGT, Italy	10cl	CHF	12.00
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### RED

Château Clarke Lustrac AC, France	10cl	CHF	16.00
Valduero Una Cepa, Ribera del Duero, Spain	10cl	CHF	14.00
Rhoneblut Pinot Noir AOC Wallis, Switzerland	10cl	CHF	13.00
Adèo Rosso Bolgheri DOC, Toscana, Italy	37cl	CHF	62.00
Amarone Valpolicella DOCG, Italy	37cl	CHF	53.00
Baigorri Crianza Rioja DOCa, Spain	37cl	CHF	53.00

## Perfect as accompaniment

Smoked salmon- or tartar appetizers CHF 4.90/ piece

## Sparkling Cocktails

<b>Kir Royal</b> Champagne Perrier- Jouët brut, Cassis liqueur	CHF 20.50
<b>Mimosa</b> Orange juice, Champagne Perrier- Jouët brut	CHF 21.50
<b>Lillet Berry</b> Lillet Rosé with purple berry, various berries and peppermint	CHF 16.00
<b>Lillet Blanc</b> Lillet Blanc with tonic water, cucumber and peppermint	CHF 16.00
<b>Hugo ZH</b> «Zürcher-Schuumwii» with elderflower syrup, limes and peppermint	CHF 16.00
<b>Campari Milano</b> «Zürcher-Schuumwii», Campari, cranberry juice and peppermint	CHF 16.00
<b>Ginger Sprit ZH</b> «Zürcher-Schuumwii», with ginger beer, fresh ginger, limes and peppermint	CHF 16.00
<b>Aperol Spritz ZH</b> Aperol mixed with «Zürcher-Schuumwii»	CHF 16.00
<b>Ceder's Classic ( non – alcoholic)</b> Ceder's Classic, Mediterranean Fever Tree and peppermint	CHF 17.00
<b>Ceder's Rosé ( non – alcoholic)</b> Ceder's Rosé, Hibiscus Schweppes various berries and peppermint	CHF 17.00

## Starters

Cured alpine pike-perch <i>with pickled radishes and Vichyssoise</i>	CHF 32.00
Adora-tomato <i>with gazpacho broth and Burrata mousse</i>	CHF 29.00
Watercress soup <i>with almonds, green apple, and Belper Knolle cheese</i>	CHF 21.00
✓ Mixed salad	CHF 16.00
✓ Mixed leaf salad with pumpkin seeds	CHF 14.00

## For the small appetite

Scottish smoked salmon <i>served with toast and butter</i>	100g	CHF 42.00
	60g	CHF 32.00
Beef tartare <i>served with toast and butter</i>	140g	CHF 42.00
	80g	CHF 34.00
Sandwiches of your choice <i>Cooked ham, dry-cured beef from the Grisons, Salami (IT), salmon, raw ham or cheese</i>		CHF 12.00

## Schweizerhof Classics

Classic Viennese schnitzel <i>with seasonal vegetables and Züri-Fries</i>	CHF 49.00
Sliced Veal "Zurich style" <i>with homemade "rösti"</i>	CHF 49.00
Club Sandwich with Züri-Fries <i>with chicken breast, egg and bacon</i>	CHF 41.00
Schweizerhof Burger with «Züri-Fries» <i>juicy beef burger with brioche-bun with smoked mozzarella, BBQ sauce and bacon</i>	CHF 39.00
Caesar salad <i>with bacon and sliced chicken</i>	CHF 39.00



## Meat

Coq au vin made with Alpstein chicken <i>braised carrots, and Pommes Dauphine</i>	CHF	54.00
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## Fish

Sous-vide arctic char fillet from Bremgarten <i>on beluga lentils, served with mustard beurre blanc and green asparagus</i>	CHF	52.00
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## Vegetarian

✓ Tomato tarte Tatin <i>with basil, burrata, and balsamic glaze</i>	CHF	38.00
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## Vegan

✓ Vegan curry-carrot ravioli <i>with king oyster mushrooms</i>	CHF	36.00
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## Desserts

Mousse au Chocolat Grand Cru	CHF	14.00
Affogato al caffè <i>Espresso with 1 scoop of vanilla ice cream</i>	glass CHF	8.00
Scoop of cream ice cream or sorbet with whipped cream	CHF CHF	5.00 1.50

Guests with allergies are welcome to ask the service staff about the ingredients.  
Unless otherwise declared, all our eggs, bread, meat and meat products and fish are from Switzerland.  
Imported meat and meat products from Australia or the USA may have been produced with non-hormonal performance enhancers such as antibiotics.

## Water & Softdrinks

Valser classic / naturelle	50cl	CHF	9.10
Evian / San Pellegrino	50cl	CHF	9.10
Valser classic / naturelle / Perrier	33cl	CHF	6.60
Coca-Cola/ Cola Zero	33cl	CHF	6.60
Rivella red & blue	33cl	CHF	6.60
Sprite	33cl	CHF	6.60
Orangina	25cl	CHF	6.60
Apple Juice / Schorle	33cl	CHF	6.60
Fever Tree Tonic / Mediterranean	20cl	CHF	6.60
Kinley Bitter Lemon	20cl	CHF	6.60
Schwepes Hibiscus / Ginger Ale	20cl	CHF	6.60
San Pellegrino bitter	10cl	CHF	6.60
Ginger Beer	20cl	CHF	6.60
Tomato Juice	20cl	CHF	6.60
Freshly squeezed orange- / Seasonal juice	20cl	CHF	8.80
Red Bull	25cl	CHF	7.00
Homemade Iced Tea	30cl	CHF	6.80

## Beer

Heineken 5%	33cl	CHF	8.00
Erdinger Weissbier 5.3%	33cl	CHF	8.00
Ittinger Klosterbräu Amber 5.6%	33cl	CHF	8.00
Helles Chopfab 5%	33cl	CHF	8.00
Schweizerhof Beer (Pale Ale) 5.3%	33cl	CHF	9.00
Dr. Gabs Placebo (non-alcoholic) 0.5%	33cl	CHF	8.50
Calanda Radler 2%	33cl	CHF	8.00

## Coffee & Milk

Coffee	cup	CHF	5.90
Espresso/ Ristretto	cup	CHF	5.90
Espresso Macchiato	cup	CHF	6.40
Coffee with milk	cup	CHF	6.60
Coffee Mélange (whit whipped cream)	cup	CHF	7.70
Double espresso	cup	CHF	8.00
Cappuccino	cup	CHF	6.90
Latte Macchiato	glass	CHF	7.30
Ovomaltine / Caotina (hot / cold)	cup	CHF	6.90
Hot Chocolate Mélange (whit whipped cream)	cup	CHF	7.80
Homemade chocolate warm	cup	CHF	9.00
Chai Latte	glass	CHF	9.50

## Digestive

Remy Matrin VSOP 40%	2cl	CHF	16.00
Grappa Nonnino 41%	2cl	CHF	22.00
Langavulin 8 Years 48%	4cl	CHF	22.00
Sanits Malt "Himmelberg" 43%	4cl	CHF	17.00
Etter Kirsch 41%	4cl	CHF	14.00
Etter Williams 43%	4cl	CHF	14.00

## Summer coffee specialities

Affogato al caffè <i>Espresso with 1 scoop of vanilla ice cream</i>	glass	CHF	8.00
Caffè Freddo <i>Double espresso, milk and ice cubes prepared in a shaker.</i>	glass	CHF	9.00

## It's Tea Time by Ronnefeldt

Per serving CHF 9.00

### **Classic English Tea**

Black tea blend strong aromatic from high quality Ceylon, India and Kenya teas

### **Darjeeling «Summer»**

A noble Himalayan high plant from the summer, when the leaves have a full aromatic-floral maturity.

### **Splendid Earl Grey**

A fragrant fine floral black tea with bergamot aroma

### **White Yin Long / White Tea**

A rarity from the mountains of Anhui province. Soft peach aroma with a slightly tart note.

### **Finest Shizuoka Sencha / Green Tea**

A typical Japanese delight somewhat grassy and with a slight sweetness.

### **Sport Cup**

Flavored fruit tea with strawberry, mango and orange with aromatic lemongrass.

### **Refreshing Mint**

The typical flavor of mint with a new dimension in freshness with lemongrass.

### **Jasmine Gold**

Delicate jasmine blossoms spread their soft aroma over a Chinese green tea from the early spring harvest.

### **Morning dew**

A fascinating tea composition with Sencha, flower petals and the subtle fruity flavor of mango and lemon.

### **Mountain herbs**

Delicate lemon balm, a subtle note of anise and a breath of thyme –as fragrant, flavorsome and fresh as the morning mountain air.

### **Equilibrium**

Flavored herbal tea with honey flavor.

### **Rooibos Cream Orange**

A full-bodied rooibos with a creamy, delicate vanilla flavor and the taste of ripe oranges.

### **Granny's Garden**

Fruity fresh rhubarb flavor rounded off with the delicate sweetness of Bourbon vanilla.