

Our Philosophy

In our Restaurant, classic and playful cooking is cultivated. Fresh, local quality products meet specially chosen products from all over the world.

The use of seasonal, market-fresh products and giving preference to the local producers is of great importance to us. Our dishes reflect Ruben's roots and respectful care of nature.

All of this resulting in a classic, modern, creative and culinary experience.
We hope you enjoy your meal!

„Starters“

Tortilla Española	8
Mama Gordon's Spanish croquettes	9
Chicken in crispy dough	16
Pulpo aioli	17
Gambas al ajillo	18
A bit of all	27

Appetizers

Seasonal salad with crisp vegetables	13
Lamb's lettuce with boiled egg, fried bacon and croutons	19
Parsnip-safran foam soup	15
Snails baked in garlic and herb butter served with house bread	19
In tempura baked veal sweetbreads on ragout with chanterelles and herbs	27
Fried scallops served on pumpkin cream, roasted cashews and ham foam	26

Vegi & Pasta

Fried potato dumpling fingers
with chanterelles on a light creamed savoy with chipped
Montgomery's cheddar cheese 23/33

Patrizia Fontana veal Ravioli with butter-cream sauce
and aceto balsamico cream 23/33

Fish

Perch fillet à la meunière with almond-butter
served with fresh spinach and boiled potatoes 42

Daily fish, we inform you about our range

Meats

Braised lamb haxe on carciofini-tomatoes-rocket
vegetables with rosemary potatoes 44

Pink roasted saddle of venison with a creamy venison
sauce, red cabbage, Brussels sprouts, lingonberry- pear,
chestnuts and homemade pizokels 55

Classics

Filet beef tartar of local Zürich Oberland cattle,
fried onions, creamy egg yolk, 60gr. 26
apple capers served with house bread 120gr. 38

Fried spring chicken in it's own gravy,
seasonal vegetables and potatoes cubes 37

Minced beef with cream sauce, sauteed carrots,
peas and mashed potato 38

Calf's liver on sage butter with fresh spinach leaves
and hash browns 42

Sliced calf filet Zurich style with hash browns 48

Veal Schnitzel served with potato salad,
cucumbers salad and cranberries sauce 44

Veal „Gordon bleu“, filled with Grison smokedham
and Chällerhocker Cheese served with roastpotatoes
and onions 46

Chef's Choice

Enjoy a 3 or 4 course menu specially created by our
chef Martin. (For 2 people and only ordered in advance)

All prices are in CHF including 7.7% value added tax.

Declaration of origin: We obtain our meat from Switzerland except

Deer: Switzerland or EU Lamb: Australia Salt and freshwater water fish: on request

«Please ask our staff for information about our dishes which could
cause allergies or intolerance»