

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	9
Mama Gordon's Spanish croquettes	10
Chicken in crispy dough	17
Pulpo aioli	18
Gambas al ajillo	19
A bit of all	28

Appetizers

Seasonal salad with crisp vegetables	13
Lamb's lettuce with boiled egg, fried bacon and croutons	19
Riesling foam soup Bündnerfleisch straw	16
Snails baked in garlic and herb butter served with house bread	19
Chèvre baked with truffle honey on a chicory pear tree nut salad	23
Fried scallops on celery-apple cream and sautéed King Oyster mushroom	25

Vegi & Pasta

Vegetable oat flakes burger with tomato peppers salsa
on cream leek and bulgur 34

Patrizia Fontana veal Ravioli with butter-cream sauce
and aceto balsamico cream 24/34

Fish

Perch fillets in beer batter served with sauce tartare
and parsley potatoes 40

Daily fish, we inform you about our range

Meats

Pink roasted saddle of venison with a creamy venison sauce,
red cabbage , Brussels sprouts, lingonberry-pear, chestnuts
and homemade pizokels 59

Classics

Beef tartar of local Zürich Oberland cattle,
with dried tomato pesto, baked egg yolks, 60gr. 26
apple capers served with house bread 120 gr.38

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 43

Sliced calf filet Zurich style with hash browns 49

Veal Schnitzel served with potato-salad
cucumbers salad and cranberries sauce 45

Veal „Gordon bleu“, filled with Grison smokedham
and Chällerhocker Cheese served with roastpotatoes
and onions 47

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

Salt and freshwater water fish: on request

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