

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 saffron foam soup	16
Snails baked in garlic and herb butter served with house bread	19
Veal sweetbread breaded in panko with fried king oyster mushrooms, Brussels sprouts leaves and port wine shallots	25
With truffle honey baked chèvre on chicory -pear-walnuts-salad	22

Vegi & Pasta

Mascarpone pumpkin risotto with roasted cashews nuts,
marinated rocket and grated parmesan 33

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

Fish

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

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 58

Classics

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

Delaration 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»