

# STARTER

	Starter	Main
<b>Lettuce heart</b> ✓ Onsen egg   Sunflower seeds	19.00	
<b>Mixed Salad</b> ✓ Raw vegetables   Leaf salad	19.00	
<b>Lamb's lettuce</b> Bacon   Mushrooms	19.50	
<b>Sauces:</b> House dressing   Olive balsamic sauce   Pumpkin vinaigrette		
<b>Tomato terrine on mozzarella pearls</b> ✓ Olive oil   Basil   Fleur de Sel	23.00	
<b>Homemade duck liver terrine</b> Apricot chutney   Brioche toast	28.00	
<b>Hand-cut tartare from Swiss pasture-fed beef</b> Pickled vegetables   Brioche toast	29.00	
<b>Jamón Ibérico Pata Negra Grand Reserva D.O.</b> Figs   Pepper	36.00	52.00
<b>Marinated tuna</b> Avocado   Lemon   Wasabi   Sakura cress	36.00	

## FROM THE SOUP POT

<b>Cream of pumpkin soup</b> ✓ Amaretto foam   Styrian pumpkin seed oil   Pumpkin seeds	17.00
<b>Lobster soup   Lobster meat</b> Crème fraîche   Carrot chips	32.00

## PASTA


	Small Portion	Main
<b>Veal ravioli</b> Veal jus   Fried porcini mushrooms	<b>27.00</b>	<b>40.00</b>
<b>Tjarin al tartufo</b>  Light cream sauce   Autumn truffles	<b>29.00</b>	<b>48.00</b>

## FROM THE WATER

<b>Whitefish fillet from Zug in alpine butter</b> Almonds   Leaf spinach   Boiled potatoes	<b>40.00</b>	<b>48.00</b>
<b>Monkfish medallions wrapped in bacon</b> Olive sauce   Leek   Potato espuma	<b>46.00</b>	<b>54.00</b>
<b>Moules et Frites</b> Tomato   à la crème   White wine	<b>40.00</b>	<b>48.00</b>

## OCHSEN CLASSICS

<b>Roasted veal liver</b> Butter   Sage   Rösti	<b>39.00</b>	<b>46.00</b>
<b>Sliced veal Zurich Style</b> White wine cream sauce   Mushrooms   Rösti	<b>45.00</b>	<b>52.00</b>
<b>Veal cutlet 350g</b> Jus   Wild mushrooms   Saffron risotto		<b>73.00</b>
<b>Pink roasted saddle of venison</b> Porcini mushroom   Red cabbage   Schupfnudeln		<b>56.00</b>
<b>Fillet of beef from Swiss pasture-fed cattle</b> Vegetable pearls   Truffle risotto	150gr <b>66.00</b>	180gr <b>73.00</b>
<b>Chateaubriand from Swiss pasture</b> From 2 people Béarnaise sauce   Vegetable selection Baked potato croquettes or Chips	150gr <b>72.00</b>	200gr <b>83.00</b>

Our vegetarian dishes are labelled with this label.   
For vegan dishes and food intolerances,  
please contact our service staff.