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starter

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Spring salad 

curled endive – rhubarb – asparagus – strawberry – pistachio pesto

15

Baked Längimoos Egg

broccoli – morels

19



Duett of Scottish salmon

mango – pickled vegetables

23

Duo of rabbit

olive pesto – carrot – corn


22

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intermediate course

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Cucumber soup  
char – fresh cheese – mustard  
17

Asparagus tortellini   
morels – burrata – saffron foam  
19 / 34



Smoked duckling breast  
Jerusalem artichokes – rhubarb – jalapeno-mayonnaise  
21

Variation of shellfish  
asparagus  
23

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main course

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Halibut

melon<sup>3</sup> – venere rice – beurre rouge

47

Trout

wild garlic – asparagus – couscous

49

Ormalinger piglet

black salsify – peach-thyme cream – parsley risotto

49

New interpretation of Feijoada

beef<sup>3</sup> – smoked white cabbage – risina beans

51

P<sup>o</sup>|K

Spring chicken

bacon dumpling – salsola soda – fig jus

47

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## char grill

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|                                           |                     |
|-------------------------------------------|---------------------|
| Fillet of gilthead royal in a banana leaf | 45                  |
| Black tiger shrimps on the spit           | 49                  |
| Rip chop of beer pork (250gr)             | 42                  |
| Horse fillet (200gr)                      | 47 P <sup>o</sup> K |
| Fillet of black angus beef(200gr)         | 62                  |
| Dry aged Swiss prime Ribeye (200gr)       | 58                  |

Served with 2 side dishes and one sauce of your choice:

|                   |                |
|-------------------|----------------|
| Tagliatelle       | BBQ-sauce      |
| Pommes frites     | Chimichurri    |
| Asparagus risotto | Tomato chutney |
| Ratatouille       | Garlic sauce   |
| Spinach           | Pepper butter  |
| roasted mushrooms |                |

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## the kitchen

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With pleasure, I will explain to you more about the origin and details of our products; We prepare first class, naturally produced food products, if possible from Switzerland. We cherish an open and honest relationship with our suppliers and are always looking for new special products. Whenever possible, we put emphasis on local suppliers, who produce their own products whom we know on a personal level.

### **Poultry & Eggs**

In our kitchen we work with mostly Swiss poultry from Mörschwil SG (Culinarium). In addition, we use free range chicken eggs from the Hinter-Längimoos farm run by the Meier family from Rüschtikon.

### **Vegetarian**

All the marked items are non-meat and non-fish products, but could have traces of animal products from the origin of the product.

### **Favorit of Pascal Kleber**


All the marked items are favourites of our chef.

#### **Fish & meat declaration:**

Halibut – Norway / Char – Switzerland / Mussels – Italy / Trout – Switzerland  
Gilthead – Greece / Shrimps – Vietnam /  
Rabbit – Hungary / Pork, Spring chicken, Beef – Switzerland / Beef fillet – Ireland / Horse – Uruguay

Our CHF prices include value added tax

 = Vegetarian

 = Favorit of **Pascal Kleber**