

## APPETIZERS

<b>Coleslaw   bacon</b>		<b>17.00</b>
<b>Edivia salad  egg   mustard sauce</b>	✓	<b>17.00</b>
<b>Field lettuce salad</b>		<b>23.00</b>
bacon   sautéed mushrooms		
<b>Sicilian piccadilly tomatoes</b>	✓	<b>20.00</b>
Burrata   rocket salad		
<b>Homemade duck liver terrine</b>		<b>28.00</b>
Apricot chutney		
<b>Scottish gravad salmon   mustard sauce   toast</b>		<b>28.00</b>
<b>Fresh baby artichoke</b>	✓	<b>24.00</b>
Parmesan shavings   sautéed mushrooms		
<b>Carpaccio of Irish Angus beef</b>		<b>29.00</b>
Rocket salad   parmesan		

## OUT OF THE SOUP POT

<b>Pumpkin cream soup</b>	✓	<b>16.50</b>
Styrian seed oil   pumpkin seeds		
<b>Cream of porcini mushroom soup</b>		<b>16.50</b>

## PASTA & VEGETARIAN

		<b>Appetizer</b>	<b>Main course</b>
<b>Spinach-ricotta-tortelloni</b>	✓	<b>24.00</b>	<b>36.00</b>
Datterini tomatoes   mascarpone			
<b>Tagliarini</b>	✓	<b>26.00</b>	<b>38.00</b>
Truffle cream sauce   sliced brown mushrooms			
<b>Veal ravioli   sage butter</b>		<b>26.00</b>	<b>38.00</b>
<b>Spaghetti Pesto Genovese</b>		<b>24.00</b>	<b>36.00</b>
Basil   pine nuts   olive oil			

## OUT OF THE WATER

	Small port.	Main course
<b>Whitefish fillet from Lake Zug fried in butter</b> sautéed spinach leaves with shallots   boiled potatoes	<b>40.00</b>	<b>48.00</b>
<b>Whitefish fillet from Lake Zug baked in beer batter</b> Boiled potatoes   mayonnaise	<b>38.00</b>	<b>46.00</b>
<b>Mediterranean roasted sea bass fillet</b> Olives   capers   Datterini tomatoes   pine nuts		<b>48.00</b>
<b>Whole fried wild-caught sole   lemon butter</b>		<b>64.00</b>

## OCHSEN BESTSELLER


<b>Sautéed calves 'liver</b> butter   fresh herbs   sage	<b>39.00</b>	<b>46.00</b>
<b>Finely slivered veal Zurich style</b> white wine-cream sauce   mushrooms	<b>48.00</b>	<b>52.00</b>
<b>Ossobuco gremolata</b>		<b>56.00</b>
<b>Braised shank of Irish pasture lamb</b>		<b>52.00</b>

## FROM THE GRILL

<b>Veal cutlet 350g   sage butter</b>		<b>68.00</b>
<b>Fillet of beef from Irish Black Angus 180g</b> Chimichurri or herb butter		<b>67.00</b>
<b>FROM 2 PERSONS</b>	<b>160g</b>	<b>200g</b>
<b>Chateaubriand</b>	<b>72.00</b>	<b>83.00</b>
mixed vegetables   leaf spinach   Béarnaise sauce		

## YOUR CHOICE OF ACCOMPANIMENTS

Pommes allumettes | rosemary potatoes | grappa risotto | saffron risotto | rösti  
long grain rice | tagliatelle | mixed vegetables | leaf spinach with shallots

Our vegetarian dishes are designated with this mark   
For vegan dishes or any food allergies or issues  
please consult with our service team.

The veal comes from Switzerland | Angus beef from Ireland  
Sea bass from Greece | Sole from Holland