

Starters Seasonal

Smoked Pumpkin Soup

Gruyère | pear

12

Grilled Prawn

aubergine | mushroom | shiso oil

16

Lentils Salad

Pastrami | shallot | watercress

15

Salmon

cauliflower | spinach | edamame beans

17



Classics

Chèvre Chaud

bacon | port wine

14

Mixed Leaf Salad

herb croûton | house dressing

9

Mains Seasonal

Chicken

kale | pearl onion | raisin | beer

36

flank steak

sweet potato | pickled chinese cabbage | pistachio jus

40

Fish Of The Day (whole fish)

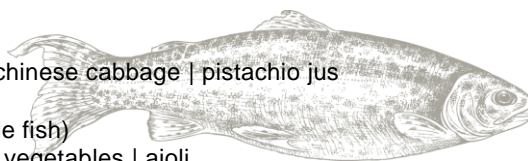
Duchesse potato | root vegetables | aioli

39

Baked Aubergine

feta cheese | chanterelle | garlic

26



Classics

Malfatti

parsnip purée | season vegetables | almond

27

Organic Veal Liver

rösti | apple | jus

29

Limmathof - Special

Whole Artichoke

vegetable mash | dijon sauce

23



D e s s e r t

Camembert A.O.P

sugarloaf | apple wine | cocoa

11

Beet Root Tarte Tatin

peanut icecream | Fleur de Sel

14

Ginger Biscuit

chestnut | mascarpone

13



Moelleux au Chocolat

Williams-pear icecream | florentines

12

Café Gourmand

coffee or espresso | dessert variation

10