

Menu „Le Bateau“

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Amuse bouche

Combination of Buffalo Mozzarella
And mango with papaya vinaigrette,
Sautéed giant Black Tiger prawns

CHF 28.00

Whisked basil soup with quail's egg
And chicken satay

CHF 15.00

Fried fillet of Lake Constance fera
With fresh chanterelle mushrooms and basil pesto

CHF 28.00

Crisp duck breast on oriental vegetable curry
With ginger and Basmati rice

CHF 39.00

Mousse au Chocolate on a morello cherry and cranberry coulis
Peaches poached in Prosecco

CHF 16.00

Fancy biscuits

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Menu price CHF 118.00

Summer Menu

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Amuse bouche

Monkfish carpaccio and wild Scottish salmon
With trout caviar, marinated with fresh garden herbs
And selected olive oil

CHF 21.50

South American beef tenderloin under a pine nut crust
Port gravy, leaf spinach and Dauphine potatoes

CHF 48.00

Fresh berries from the region
Home-made yoghurt icecream

CHF 15.00

Fancy biscuits

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Menu price CHF 78.00

Appetizers and Salads

Monkfish carpaccio and wild Scottish salmon
With trout caviar, marinated with fresh garden herbs
And selected olive oil
CHF 21.50

Combination of buffalo Mozzarella
And mango with papaya vinaigrette,
Sautéed giant Black Tiger prawns
CHF 28.00

Summer's leaf lettuce with melon pearls
And mild Serrano ham, Balsamico dressing
CHF 18.50

Roulade of rabbit's loin
Salad of fresh chanterelle mushrooms, rocket and Olivetti tomatoes
Champagne-grapeseed dressing
CHF 22.00

Soups

Tomato consommé with vegetable diamonds
and strips of lamb's loin
CHF 15.00

Whisked basil soup with quail's egg
And chicken satay
CHF 15.00

Gazpacho Andaluz with barbecued scallop
CHF 14.50

Vegetarian Dishes

Ravioli of sundried tomatoes and Mascarpone
Barbecued summer vegetables and tomato salpicon
CHF 28.00

Oriental vegetable curry with ginger
Basmati rice and sesame-fried baby corn
CHF 28.00

Fish Dishes

Fried perch fillets on leaf spinach
Sauteed potatoes and almond-lime butter
CHF 42.00

Fillet of pike-perch in a potato coat
Mediterranean vegetables and olive pesto
CHF 42.00

Sauteed sole rolls with whisked lemongrass sauce
Freshwater prawns, mangetouts and Venere rice
CHF 46.00

Meat dishes

Minced veal Zurich style,
Crisp roesti potatoes and summer vegetables
CHF 39.00

Australian rack of lamb under a herbs ´ crust
Mediterranean vegetables and sauteed potatoes
CHF 45.00

Crisp duck breast on oriental vegetable curry
With ginger and Basmati rice
CHF 39.00

Medaillons of beef and veal tenderloin
With fresh chanterelle mushrooms,
Green beans and potato noodles
CHF 46.00

If you desire only a small main course portion, we will reduce the price by CHF 5.00.
Menus are exempt from this offer.

Desserts

Lime cream tarts
Passion fruit jelly and exotic fruit cocktail
CHF 15.00

Homemade Tiramisu
With fresh raspberries and Grappa icecream
CHF 15.00

Mousse au Chocolate on a morello cherry and cranberry coulis
Peaches poached in Prosecco
CHF 16.00

Dessert wines

2004 Château de Cerons Grand Enclos
3.75 dl CHF 49.00 1 dl CHF 15.00

1999 Château Doisy Védrières Sauternes Grand cru
3.75 dl CHF 89.00 1 dl CHF 29.00

Grappa & Aquavites

Grappa Alexander
2 cl CHF 9.50

Grappa Chardonnay
2 cl CHF 9.50

Grappa di Amarone della Valpolicella
2 cl CHF 12.00

Grappa di Brunello
2 cl CHF 15.00

Castello di Ama Aquavite, Chianti Classico
2 dl CHF 15.00