

# Menu „Le Jardin“

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Colourful leaf lettuce with baked Lake Constance fera crisps  
Sauce tartare and Balsamico dressing

CHF 21.50

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Diced beef tenderloin „Stroganoff“  
Fettuccine and Broccoli

CHF 42.00

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Fresh berries from the region  
With homermade yoghurt icecream

CHF 15.00

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Menu price CHF 58.00



## *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*

Soup of the day  
CHF 9.50

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 scallopl  
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

## *Fitness plate*

Large salad bowl with fried chicken  
breast strips or baked fish medaillons  
"Provencal style"  
CHF 26.50

## *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.

## *Coupes with whipped cream*

Coupe „Denmark“

Vanilla icecream and hot chocolate sauce

CHF 14.50

Coupe „Le Bateau“

Fresh berries and Yoghurt icecream

CHF 15.00

Coupe „Inseli Werd“

Three sherbets with fresh fruit and natural yoghurt

CHF 15.00

## *Spezialities*

Swiss style caramel flan with whipped cream

CHF 9.50

Swiss ice coffee

CHF 10.50

Mousse au Chocolate on a morello cherry and cranberry coulis

Peaches poached in Prosecco

CHF 16.00

## *Frappés*

Banana, Strawberry or chocolate

CHF 8.50

