

APPETIZERS

SPECIAL OLD SWISS HOUSE STARTERS

SNAILS WITH HERB BUTTER AND BAGUETTE	21
CARPACCIO OF BEEF "CIPRIANI" WITH OUR OWN HOUSE SAUCE	26
GOOSE-LIVER MOUSSE WITH SAUTERNES JELLY	29
HOMEMADE CHEESE CROQUETTES, FRESH TOMATO SAUCE AND SALADS	23
FRESH SMOKED SALMON, CARVED AT YOUR TABLE	32
FRESH WARM GOOSELIVER ON GLAZED APPLES	38
SHRIMP COCKTAIL WITH HOMEMADE TOAST	26
BEEF TARTAR WITH HOMEMADE TOAST	38

SOUPS

CELERY SOUP WITH TRUFFLES	16
HOMEMADE LOBSTER SOUP WITH COGNAC	19

SALADS

ICEBERGSALAD WITH THOUSAND ISLAND DRESSING	16
GREEN OR MIXED GARDEN SALAD	15
SMALL SALAD WITH CARPACCIO FROM LEAN BRISKET AND VINAIGRETTE	26

VEGETARIAN

VEGETARIAN PLATE WITH CHEESE CROQUETTES	39
HOMEMADE TRUFFLE RAVIOLI	38

**** VAT and 15 % Service Charge included ****
Gratuity for your Server may be added at your discretion

MAIN COURSES

*Please understand that we expect one main course per person
and that we do not share main courses*

FISH AND SEAFOOD

BONED FILLETS OF PIKE-PERCH WITH CHAMPAGNE-PICKLED-CABBAGE AND BOILED POTATOES	49
SOUTH AFRICAN ROCKLOBSTER WITH TAGLIERINI AND LIGHT LOBSTER SAUCE	59
POACHED FILLET OF TURBOT WITH CHAMPAGNE SAUCE CREAM SPINACH AND BOILED POTATOES	65

VEAL, BEEF, LAMB

SMALL SLICED VEAL "ZÜRICH STYLE" IN MUSHROOM CREAM-SAUCE SERVED WITH ROESTI-POTATOES	48
FILLET OF LAMB GRATINATED WITH HERBS, POTATO GRATIN AND VEGETABLES	52
GRILLED FILLET OF BEEF WITH GRATINATED HERB BUTTER AND FRENCH FRIES OR POTATO GRATIN AND VEGETABLES	64

OLD SWISS HOUSE - SPECIALITIES

EXTRA VEGETABLES	8
DE-LUXE-WIENERSCHNITZEL - OUR HOUSE SPECIALITY BREADED VEAL ESCALOPINE COOKED IN PURE BUTTER AT YOUR TABLE SIDE SERVED WITH EGG NOODLES AND BREADCRUMBS ON TOP AND CRANBERRIES	59
LEAN BRISKET OF BEEF, POACHED IN VEGETABLE BROTH BOILED POTATOES, CREAM SPINACH	49
FILLET OF BEEF STROGANOFF IN A MUSTARD SAUCE WITH GREEN PEPPER, NOODLES	52
CHÂTEAUBRIAND FROM PREMIUM FILLET OF BEEF POTATO GRATIN, BÉARNAISE SAUCE AND SMALL VEGETABLES	69

from 2 pers. on price p.P.

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DESSERTS

ORIGINAL SWISS TARTE WITH KIRSCH		12
SELECTION OF SHERBETS WITH FRESH FRUITS		19
OUR FAMOUS CHOCOLATE MOUSSE		17
IT'S A MUST	small portion	14
LEMON SHERBET WITH WODKA AND PROSECCO		17
BURNED CREAM CATALANE		15
CREPES SUZETTES, FLAMED AT YOUR TABLE	for two, price per person	27
SWISS CHEESE VARIATION		21