

Our meat comes from:

Pork: SwissPrim, SwissPrim Gourmet & Switzerland — Pata Negra: Spain

Beef: SwissPrim, Switzerland, Ireland, Schottland

Lamb: SwissPrim & New Zealand

Veal: SwissPrim, SwissPrim Gourmet & Switzerland / Calf Liver: Heitersberg, SwissPrim

Venison: Switzerland - Heitersberg, Aargau, Basel, Graubünden

Poultry: Switzerland

What means SwissPrim Gourmet?

SwissPrim Gourmet means Swiss First Class Quality Meat; high quality standards, animal-friendly livestock keeping, natural feeding and 100% traceability

Allergenes:

For questions on allergens and food intolerances don't hesitate to ask our service.

Tap Water

The operating costs to run a profitable restaurant in Switzerland are often very underrated. It might be quite different than in the country you are from as for example only the salaries account for about 50% of the turnover (without the entrepreneur's income, which often is lower than the subsistence minimum!).

We hope this makes it a little more understandable for you that we charge at least a little something for the service around the tap water. . .

* 1 small glass of water along with coffee is free of charge

Our prices for tap water:

2dl Fr. 1.50 / 3dl Fr. 2.00 / 5dl Fr. 3.50 / 1Lit Fr. 6.00

* 1 small glass of water along with coffee is free of charge

Classic Warmups

Mediterranean starter plate

Parmesan, marinated olives, sundried tomatoes, sliced smoked ham, 1 pers. 15.00
crunchy garlic and herb bread from 2 pers./ p. P. 13.00

Crisp leaf salad with homemade Italian (Vegan) or French dressing 9.50

Lamb's leaf salad with chopped Egg, crunchy Croutons and bacon crumbs 12.50
with fried fresh mushrooms + 5.50

Chef's cider cream soup with gratinated cheese bread & smoked ham chip 13.00

Small cider cream soup served in a coffee cup with smoked ham chip and grissini 9.50

Homemade pumpkin soup with pumpkin seeds and whipped cream 12.50

Pumpkin soup as small appetizer portion served in a coffee cup 9.50

Creamy homemade porcini and morel soup with fresh fried mushrooms and cream 14.00

Small appetizer portion served in a coffee cup 9.50

Fancy Flirts

Warm, multicolor bean salad with whisky vinaigrette, goat's cream cheese and confit of egg plant 13.50

Long mark bone half cooked in the oven, fleur de sel, roasted bread 14.50

Lukewarm Heitersberger truffle tartelette with fresh goat cheese served on Rucola & carrot-beetroot salad as starter 18.50

Carnal desires (Heiti's insider tips)

Spider steak - a very aromatic 2nd cut of the SwissPrim pork (ca. 220gr.)
short-fried, relaxed in the oven, served with creamy mushroom sauce & 1 side dish 34,50

Mayor's peace

Hidden in the leg of the cattle, a tender aromatic almost forgotten delicacy!
comes with small ratatouille, rosemary balsamico sauce & 1 side dish of your choice

200gr.: 40,50 / 250gr.: 44,50 / 300gr.: 48,50

Flank steak SwissPrim Gourmet beef ca. 500 - 950gr (waiting time approx. 30 min.)
with 2 sides and 2 sauces by choice for 1 pers. Fr. 57,50 - 93,50
shared by two pro pers. Fr. 43,50 - 62,00
every other person pro pers. + Fr. 19,00

The weight of the flank varies from cattle to cattle. The meet with perfect structure and great aroma,
no fat no bone, no tendon! **You will love it!**

Love stories (*accompanied by one side dish of your choice)

Braised Pata Negra pork cheeks with a hearty red wine sauce and some garnish* 41,50

Tender slices of real "Stroganoff" with a delicious paprika cream sauce* 39,50

Tender stripes of SwissPrim beef fillet with cognac pommery mustard cream sauce* 41,50

Zwicky's unbeatable pulled pork with a hearty whisky-beer-onion sauce* 34,50

Various sides (as 2nd additional side: + Fr. 6,00 - 8,00*)

Butter noodles, Röstli (hash browns), polenta bramata*, risotto*, mashed potatoes
ratatouille, glazed carrots and cauliflower, mixed mushrooms, spring onions & cherry tomatoes

Homemade sauces (as 2nd additional sauce: + Fr. 3,00 - 4,00*)

Cold: Herb or garlic butter, sauce tartare, cognac cocktail, hot sauce, smoky barbecue sauce

Warm*: cream- or mushroom cream sauce, hearty onion and herb sauce, cognac-pommery sauce

Eternal love

Tender Swiss Prim calf's liver (medium fried)

*with homemade dark onion-herb sauce served with Röstli (hash browns) 35,50

*fried in butter with minced onions, fresh herbs and Röstli (hash browns) 34,50

*with Calvados cream sauce and caramelized apple pieces 37,50

Delicious homemade meat balls with creamy mushroom sauce and butter tagliatelle 29,50

Cool easiness

Tatar classic: richly garnished (onions, pickles, red radish, etc.) as prelude* 23,50

as main act* 29,50

Tatar Italian: sundried tomatoes, olives & parmesan as main act* 34,50

seasoned with house sauce, olive oil & balsamic

Vegetarian Tatar: secret recipe of vegetables and pulses as main act* 29,50

(Vegan und glutenfrei)

Toast (with prelude max. 4 pc. incl. / with main max. 8 pc. incl.) such as 1 port. butter incl.

*extra port. of butter +0,60 / *extra toast + 0,40 / *additional Cover + 2,50

* large salad bouquet (dressing at your choice) + 5,50

* with Cognac, Calvados or Whiskey + 3,00

Vegetarian Treats

Lukewarm Heitersberger truffle tartelette with fresh goat cheese served on marinated beetroot salad	29,50
Creamy mushroom risotto with parmesan splinters	28,50
Truffle risotto with freshly made paste of fine regional black truffle	35,50
Truffel butter noodles with fresh made paste of fine regional black truffle	32,50
Rösti Valaisanne topped with roasted onions, cherry tomatoes & raclette cheese	24,50
add 2 eggs + 6,00 add crispy bacon + 6,50	

Say Cheese! Fondue Variations

Swiss Cheese Fondue from 2 Personen (price per person):

Classic:

Gruyère, Emmentaler, parmesan, white wine, cherry schnapps & spices 28,50

Alp cheese & herbs:

Engadine alp cheese, Gruyère, Emmentaler, parmesan, white wine, cherry schnapps, herbs 31,00

Truffle:

Gruyère, Emmentaler, parmesan, white wine, cherry schnapps & black regional truffel 37,00

* Our Fondues are served with bread. Optional: additional Raclette potatoes Port, 6,00

For kids only (- 11 years):

Tagliatelle with a sauce of your choice		11,50
Tasty Meat ball with cream sauce and tagliatelle		16,50
Small escalope of pork with tagliatelle with sauce of your choice		16,50
Hash browns with 2 fried eggs		16,50

Treasure chest (Vanilla-chocolate)		4,50
Haribo Push Up (Vanilla with strawberry & Haribo gummy bears in the handle)		4,50
Small "coupe Denmark" (2 scoops of vanilla ice cream + chocolate sauce + cream)		10,50

Single scoops:

Vanilla, mocha, hazelnut	Sorbets: raspberry, lime, plum
1 scoop 4,00 / 2 scoops 7,50 / 3 scoops 10,00 / whipped cream 1,50	

Snacks till 5.30 p.m.

Mediterranean starter plate

Parmesan, marinated olives, sundried tomatoes, sliced smoked ham,	1 pers.	15,00
crunchy garlic and herb bread	from 2 pers./ p. P.	13,00
Swiss sausage salad with leave salad bouquet		14,50
Swiss sausage-cheese-salad with leave salad bouquet		16,50
Salsiz (smoke-dried raw Swiss sausage of beef and pork) with bread, pickles etc.		16,50
Speck (smoke-dried Bacon) with bread, pickles and onions		16,50

Sweet Sins

Small treat (Espresso with Baileys or Amaretto & whipped cream)	7,50
Homemade chestnut Tiramisu in a small jar	11,50
Lukewarm plums marinated in red wine with homemade cinnamon parfait	12,50
Caramelized apple pieces on mascarpone cream with gingerbread spices on a puff pastry cushion	14,50
White Chocolate mousse with "Chai"-cherries & crumble	13,50
Pastel de Nata «Heiti» - fluffy vanilla cream tartelette with homemade calvados-apple-crème fraiche ice cream	12,50
Lukewarm chocolate «Moelleux» tartelette	9,50
add 1 scoop vanilla or hazelnut ice cream	+ 3,00
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Plum sorbet with Vielle Prune (old plum schnapps)	11,50
Blood orange sorbet with Campari	11,00
Berry sorbet with homemade berry liqueur	10,50
HiDee (mocha ice cream, a shot of Amaretto or egg liqueur & whipped cream)	10,50
Small coupe Baileys, 1 scoop of each mocca+vanilla ice cream, Baileys & wh. cream	11,50
Large coupe "Denmark" 2 scoops of vanilla ice cream+chocolate sauce+wh. cream	13,50
Small coupe "Denmark" 3 scoops of vanilla ice cream+chocolate sauce+wh. cream)	11,50
Large Nesselrode (meringue+vanilla ice cream topped with chestnut puree+cream)	14,50
Small Nesselrode	12,50
Chestnut puree with vanilla ice cream <u>or</u> meringue & whipped cream	10,50
Viennese coffee (1 scoop of vanilla ice cream, Espresso, whipped cream w. cinnamon)	9,90
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Homemade ice cream (own creation) on request	per scoop 5,00
or regular single scoops:	
vanilla, mocha, hazelnut	Sorbets: raspberry, lime, plum
1 scoop 4,00 / 2 scoops 7,50 / 3 scoops 10,00 / whipped cream 1,50	