

The little luxury: Oona Caviar – from the Swiss Alps

Oona N° 103 - traditionell

*Here, the purity of this caviar comes into its own,
nutty, characterful aroma of Siberian sturgeon.*

20g 59.00

50 g 149.00

Oona Osietra Carat

*More intense than N° 103, a product for true caviar connoisseurs,
from Russian sturgeon.*

20g 65.00

50g 165.00

The caviar is served with Blinis.

Caviar tasting set

Try our tasting set with 20g of each of our caviar varieties

120.00

Beluga Vodka 4 cl 19.00

All-inclusive caviar pleasure

50g Oona Osietra Classic Caviar served with Blinis and
Perrier-Jouët Grand Brut 37.5 cl

214.00

Delicacies with caviar

Beef tartare with pine nuts and
served with toast and butter

5g Oona N° 103 31.00

5g Oona Osietra Carat 34.00

Smoked Scottish salmon on blini
served with crème fraîche

5g Oona N° 103 31.00

5g Oona Osietra Carat 34.00

Potato Mille-Feuille with
served with crème fraîche

5g Oona N° 103 27.00

5g Oona Osietra Carat 30.00

Vive Le Champagne

Perrier-Jouët Grand Brut	10cl	21.00
Perrier-Jouët Rosé	10cl	23.00
Perrier-Jouët Grand Brut	37.5cl	75.00
Perrier-Jouët Grand Brut	75cl	148.00
Perrier-Jouët Rosé	75cl	165.00
Perrier-Jouët Blanc des Blancs	75cl	190.00
Perrier-Jouët Belle Époque 2014	75cl	385.00
Mumm Cordon Rouge	75cl	149.00
Dom Pérignon 2015	75cl	395.00
Louis Roederer Rosé 2017	75cl	215.00
Louis Roederer Cristal 2014	75cl	495.00

Prosecco/ Sparkling wine

il Colle Prosecco Extra Dry DOC Treviso	37.5cl	42.00
il Colle Prosecco Extra Dry DOC Treviso	75cl	72.00

Perfect as accompaniment

Smoked salmon- or tartar appetizers 6.90/ piece

Zurich style appetizer platter to share between 2 people 32.00
(Dried meat, cheese, vegetables)

In Vino Veritas

WHITE

Châteauneuf-du-Pape AOC Blanc, France	10cl	14.00
Sortenreiner Sauvignon Blanc, Switzerland	10cl	13.00
Ottavo Bianco di Merlot, Switzerland	10cl	13.00
Yvorne Maison Blanche, Chasselas, Switz.	37cl	41.00

ROSÉ

Saint Marguerite Fantastique, France	10cl	14.00
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RED

Valduero Una Cepa, Ribera del Duero, Spain	10cl	14.00
Rhoneblut Pinot Noir AOC Wallis, Switzerland	10cl	13.00
Adèò Rosso Bolgheri DOC, Toscana, Italy	37cl	62.00
Amarone Valpolicella DOCG, Italy	37cl	53.00

Perfect as accompaniment

Smoked salmon- or tartar appetizers 6.90/ piece

Zurich style appetizer platter to share between 2 people 32.00
(Dried meat, cheese, vegetables)

Sparkling Cocktails

Kir Royal	22.00
Champagne Perrier- Jouët brut, Cassis liqueur	
Mimosa	23.00
Orange juice, Champagne Perrier- Jouët brut	
Lillet Berry	16.00
Lillet Rosé with purple berry, various berries and peppermint	
Lillet Blanc	16.00
Lillet Blanc with tonic water, cucumber and peppermint	
Hugo ZH	16.00
«Zürcher-Schuumwii» with elderflower syrup, limes and peppermint	
Campari Milano	16.00
«Zürcher-Schuumwii», Campari, cranberry juice and peppermint	
Ginger Spritz ZH	16.00
«Zürcher-Schuumwii», with ginger beer, fresh ginger, limes and peppermint	
Aperol Spritz ZH	16.00
Aperol mixed with «Zürcher-Schuumwii»	

Non-alcoholic Cocktails

Aperitivo Arancia	16.00
Ramazzotti Arancia, non-alcoholic prosecco	
Beefeater	16.00
Dry Gin with Fever Tree Tonic	
Hugo	16.00
Non-alcoholic prosecco, with elderflower syrup, limes and peppermint	
Lillet Blanc	16.00
Lillet Blanc white tonic water, cucumber and peppermint	



Starters

Lamb's lettuce with bacon, egg and croutons	19.00
Mixed salad	16.00
Mixed leaf salad with pumpkin seeds	14.00
Traditional French onion soup with cheese croûton and fresh chives	18.00
Soup of the day	16.00
Consommé plain or with Sherry	14.00

For the small appetite

Scottish smoked salmon	100g	42.00
<i>served with toast and butter</i>	60g	32.00
Beef tartare	140g	42.00
<i>served with toast and butter</i>	80g	34.00
Sandwiches of your choice		12.00
<i>Cooked ham, dry-cured beef from the Grisons, Salami (IT), salmon, raw ham or cheese</i>		

Schweizerhof Classics

Beef fillet Café de Paris	56.00
<i>with seasonal vegetables and French fries</i>	
Traditional Viennese Schnitzel	49.00
<i>with seasonal vegetables and French fries</i>	
Sliced Veal "Zurich style"	49.00
<i>with homemade "rösti"</i>	
Club Sandwich with French fries*	41.00
<i>with chicken breast, egg and bacon</i>	
Schweizerhof Burger with French fries	39.00
<i>juicy beef burger with brioche-bun</i>	
<i>with smoked mozzarella, BBQ sauce and bacon</i>	
Caesar salad	39.00
<i>with bacon and sliced chicken</i>	

**Served on two plates upon request. Surcharge of CHF 8.00.*



Fish

Fish of the day	49.00
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Vegetarian

✓ Vegetarian dish of the day	36.00
✓ Chestnut agnolotti refined with wild mushrooms <i>sage, lemon and hazelnuts and Belperknolle</i>	44.00

Desserts

Mousse au Chocolat Grand Cru	14.00
Affogato al café <i>Espresso with 1 scoop of vanilla ice cream</i>	8.30
Scoop of cream ice cream or sorbet with whipped cream	5.00 1.50

Guests with allergies are welcome to ask the service staff about the ingredients.
Unless otherwise declared, all our eggs, bread, meat and meat products and fish are from Switzerland.
Imported meat and meat products from Australia or the USA may have been produced with non-hormonal performance enhancers such as antibiotics.



Water & Softdrinks

Valser classic / naturelle	50cl	9.10
Valser classic / naturelle	33cl	6.60
ZH2O züriwasser	50cl	5.00
ZH2O züriwasser	30cl	3.00
Coca-Cola/ Cola Zero	33cl	6.60
Rivella red & blue	33cl	6.60
Sprite	33cl	6.60
Orangina	25cl	6.60
Apple Juice / Schorle	33cl	6.60
Fever Tree Tonic / Mediterranean	20cl	6.60
Kinley Bitter Lemon	20cl	6.60
Schweppes Hibiscus / Ginger Ale	20cl	6.60
San Pellegrino bitter	10cl	6.60
Ginger Beer	20cl	6.60
Tomato Juice	20cl	6.60
Freshly squeezed orange- / Seasonal juice	20cl	8.80
Red Bull	25cl	7.00
Homemade Iced Tea	30cl	8.00

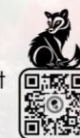
Beer

Heineken 5%	33cl	8.00
Schweizerhof Beer (Pale Ale) 5.3%	33cl	9.00
Ittinger Klosterbräu Amber 5.6%	33cl	8.00
Schweizerhof Beer (non-alcoholic)	33cl	8.00

Coffee & Milk

KOPI LUWAK COFFEE CHF 29.00

Kopi Luwak is considered the finest and rarest coffee in the world. The incomparably mild, chocolatey, and smooth aroma of Kopi Luwak is created by the unique fermentation process that occurs during digestion. Prinzberg Kopi Luwak coffee comes exclusively from wild civet cats that are not forced or kept in cages.



Coffee / Espresso/ Ristretto	cup	6.20
Espresso Macchiato	cup	6.70
Coffee with milk	cup	6.90
Coffee Mélange (whit whipped cream)	cup	8.10
Double espresso	cup	8.40
Cappuccino	cup	7.30
Latte Macchiato	glass	7.70
Ovomaltine / Caotina (hot / cold)	cup	7.20
Hot Chocolate Mélange (whit whipped cream)	cup	8.20
Homemade chocolate warm	cup	9.30
Chai Latte	glass	9.80

Digestive

Remy Matrin VSOP 40%	2cl	16.00
Grappa Nonnino 41%	2cl	22.00
Langavulin 8 Years 48%	4cl	22.00
Sanits Malt "Himmelberg" 43%	4cl	17.00
Etter Kirsch 41%	4cl	16.00
Etter Williams 43%	4cl	16.00
Etter Vieille Prune 41%		



It's Tea Time by Ronnefeldt

Per serving 9.00

Classic English Tea

Black tea blend strong aromatic from high quality Ceylon, India and Kenya teas

Darjeeling «Summer»

A noble Himalayan high plant from the summer, when the leaves have a full aromatic-floral maturity.

Splendid Earl Grey

A fragrant fine floral black tea with bergamot aroma

White Yin Long / White Tea

A rarity from the mountains of Anhui province. Soft peach aroma with a slightly tart note.

Finest Shizuoka Sencha / Green Tea

A typical Japanese delight somewhat grassy and with a slight sweetness.

Sport Cup

Flavored fruit tea with strawberry, mango and orange with aromatic lemongrass.

Refreshing Mint

The typical flavor of mint with a new dimension in freshness with lemongrass.

Jasmine Gold

Delicate jasmine blossoms spread their soft aroma over a Chinese green tea from the early spring harvest.

Mountain herbs

Delicate lemon balm, a subtle note of anise and a breath of thyme –as fragrant, flavorful and fresh as the morning mountain air.

Equilibrium

Flavored herbal tea with honey flavor.

Rooibos Cream Orange

A full-bodied rooibos with a creamy, delicate vanilla flavor and the taste of ripe oranges.

Granny's Garden

Fruity fresh rhubarb flavor rounded off with the delicate sweetness of Bourbon vanilla.