



«STARTERS»

| | Small | Large |
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| ✂ ✂ ✂ Quinoa salad with beetroot & hazelnut oil | 15.00 | 251.00 |
| ✂ With smoked salmon & fresh goat cheese | 21.00 | 31.00 |

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| ✂ ✂ Pumpkin oil sented heritage vegetable cream With soft-boiled egg | | 12.00 |
| | supp | 3.00 |

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| ✂ Beef & foie gras terrine cooked in red wine, green salad & toasts | 18.00 | 28.00 |
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| ✂ Scallop carpaccio | (80gr) | 24.00 |
| Trout eggs, purslane, raw vegetables & yuzu vinaigrette | (160gr) | 34.00 |

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| ✂ ✂ ✂ Green salad | | 10.00 |
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| ✂ ✂ Mixed salad | | 12.00 |
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«MAIN COURSES»

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| ✂ Beef rib steak matured 3 weeks (220gr) | 46.00 |
| Sbrinz potato flan & saisonnal vegetables, simple juice | |
| With pan fried foie gras | 57.00 |
| & summer truffle flakes | |

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| Slowly cooked poultry breast | 36.00 |
| Venere rice & pan fried vegetables, thyme juice | |

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| ✂ ✂ ✂ Dehli curry & coconut milk tofu stew | 32.00 |
| Tricolour quinoa & glazed vegetables | |

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| ✂ ✂ Bleuchâtel cheese carnaroli risotto with nuts, glazed vegetables | 31.00 |
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«THE SWISS CORNER»

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|---|---------|-------|
| ✂ Perch fillets | (200gr) | 39.00 |
| Meunière or tartar sauce local french fries & mixed vegetables | | |

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| ✂ Bondelles filets | | 38.00 |
| Saffron wild rice galette, winter vegetables & trout eggs condiment | | |

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|---------------------------------|--|-------|
| Zurich style minute sliced veal | | 42.00 |
| Sbrinz & vegetables risotto | | |

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| Lamb's lettuce with «Vinzel style» cheese donuts | 22.00 | 34.00 |
| Winter vegetables julienne & Swiss dried beef chips | | |

 12:00 - 14:00
19:00 - 22:00

 We take your order at N° 8600

 For room service, please add
an extra charge of 5.00

Price in CHF • VAT and service included

gluten free • vegetarian • lactose free



«SNACKS»

Swiss Burger *

Beef (150gr), sesame buns, Raclette cheese, salad, tomatoes, fried onions, bacon & tartar sauce

Salmon burger *

Fresh salmon (125gr), multi-grain buns, salad, fried onions, tomatoes & cocktail sauce

Star*s club sandwich *

- Turkey & grilled bacon
- Smoked salmon

✂ Traditional beef tartare * with toasts

With summer truffle flakes

Caesar salad

- Chicken breast
- Black tiger shrimps

Fresh tagliolini

- ✂ Pesto Genovese
- Neapolitan sauce
- Bleuchâtel cheese cream

Soup of the day

* These snacks are served with local french fries

Small Large

31.00

29.00

26.00

28.00

25.00

35.00

Supp.

6.00

19.00

29.00

19.00

29.00

23.00

10.00

«DESSERTS»

Chocolate cake

Toblerone heart-melted & custard

✂ Fruits salad & vanilla ice-cream

✂ Chestnuts crème brûlée

with passion fruits

Blueberry pie

& Gruyère double cream

✂ Syrup sented pineapple carpaccio

& green tea tartelette

Gourmet coffee, espresso or tea

May contain traces of soya, sesame and other shelled fruits.

Our staff will be glad to inform you on the ingredients in our dishes for any allergies or intolerances.



12:00 - 14:00
19:00 - 22:00



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14.00

11.00

12.00

14.00

12.00

10.00

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