



---

starter

---

Belvoir salad   
red cabbage – quince – almond – fir dressing  
16

Variation of pumpkin   
orange – pomegranate – pumpernickel  
19

Goose rilette  
foie gras mousse – figs – walnut  
23

P|K

Fillet of char  
salsify – granny smith – whey  
21

---


intermediate course

---

Pumpkin soup

scampi – seed oil

17

Fermented parsnip 

mushroom – mustard

19

60°C egg from Längimoos

smoked salmon – potato – marinated spinach – hollandaise sauce

23



Calf's cheeks ragout


farmer's bacon – pointed cabbage – celery foam

20

---

main course

---

Baked tomme vaudoise cheese   
pear – endive – kumquat

34

Fillet of pike-perch  
truffle – beetroot – potato gnocchi

52

Bass fillet  
potato-boletus gratin – brussels sprouts – carrots

51

Saddle of venison fillet  
quinoa – pumpkin – quark spätzle

51

Dialog of miéral duck  
mandarin – gingerbread – red cabbage

52

Wild boar fillet smoked with whisky tobacco  
rösti – variation of apple – malbuner bacon

49

---

## char grill

---

Fillet of Kingfish	52	
Black tiger shrimps on the spit	49	
Secreto of iberico pork (250gr)	53	P <sup>o</sup>  K
Horse fillet (200gr)	47	
Ojo de aqua beef (200gr)	62	
Dry aged Swiss prime ribeye (200gr)	58	

Served with 2 side dishes and one sauce of your choice:

Tagliatelle

French fries

Truffle risotto

Ratatouille

Spinach

Roasted mushrooms

BBQ-sauce

Chimichurri

Tomato chutney

Tarragon mayonnaise

Pepper butter

---

## the kitchen

---

With pleasure, I will explain to you more about the origin and details of our products;  
We prepare first class, naturally produced food products, if possible from Switzerland. We cherish an open and honest relationship with our suppliers and are always looking for new special products.  
Whenever possible, we put emphasis on local suppliers, who produce their own products whom we know on a personal level.


### **Poultry & Eggs**

In our kitchen we work with mostly Swiss poultry from Mörschwil SG (Culinarium).  
In addition, we use free range chicken eggs from the Hinter-Längimoos farm run by the Meier family from Rüschtikon.

### **Vegetarian**

All the marked items are non-meat and non-fish products, but could have traces of animal products from the origin of the product.

### **Favorit of Pascal Kleber**

All the  marked items are favourites of our chef.

#### **Fish & meat declaration:**

Lobster – USA / Kingfish – Denmark / Black tiger – Vietnam / Bass – Greece / Scallop – USA  
Beef, Pork, Lamb, Veal, Chicken – Switzerland / Beef fillet – Argentina / Horse – Uruguay  
Iberico pork – Spain / Venison – Germany / Wild boar – Austria

Our CHF prices include value added tax.