

# Summer menu

11.30 a.m. – 1.30 p.m. / 6.00 p.m. – 9.30 p.m.

For allergies, intolerances, or questions about the origin of the food please contact our service team.

Most dishes can be prepared gluten- and lactose-free.  
On request, we offer soy milk or lactose-free milk as well as gluten-free and lactose-free rolls (buns).

## Light breeze / Appetizers for gourmets

		CHF ½ portion	CHF
F: 1/6/9/11 I: 9/11 P: 9	Leaf salad with raspberry and lemongrass dressing or with French or Italian dressing		15
2/6/7/9	Summer leaf salad with nectarines, melons and roasted almond slivers with raspberry and lemongrass dressing		18
6/9	«Vitello tonnato» Round slab of veal with tuna sauce, onions and capers	29	34
4/7/9/11/13	Beef tartare "Sternen" (75 gr / 150 gr) Preparation according to your personal preference: mild, medium, or hot with toast and butter (refined with cognac + CHF 3.00, French fries on the side + CHF 6.00)	29	39
3/6/7/9	Tuna tataki with wasabi cream and cucumber-sesame salad		28

CHF CHF  
½ portion

## «Summer Dream»

3/4/6/7/9/12	Tomato and mozzarella, Tuna tataki with wasabi cream, Beef tartare, tomato gazpacho with basil oil, Spring rolls with sweet chili sauce and vitello tonnato	48
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## Soups

6/9/10 vegan	Asian vegetable broth with shiitake mushrooms, pak choi and sprouts	18
6/9 vegan	Tomato gazpacho with basil oil	16

## Warm starters and vegan / vegetarian delicacies

6/7/9/ vegan	Baked sweet potatoes with guacamole, vegan lemon ricotta and arugula	35
6/9/13	Oriental ravioli filled with chickpeas and zucchini with fruity coconut curry sauce	29 34

CHF CHF  
1/2 portion

## Fished for you from freshwater and the sea

3/4/7/9	Fried pike-perch with tomato and herb butter, Sweet potato puree and summer leeks		49
1/3/4/7/13	Homemade fish goujons (tilapia) with tartare sauce and boiled potatoes	34 * 120gr	39 * 200gr
5/6/7/9	Briefly seared tuna, marinated with lemongrass, chili and coriander, served with quinoa and pak choi		48

## House specialty

6/7/9/10/11	Spare ribs from the oven with french fries coleslaw salad, BBQ sauce and sour cream, served on a wooden board		49 400gr
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## Meat

6/7/9	Sliced veal "Zurich style" with butter rösti	47 *	52 *
1/4/7/9/10	Pork cordon bleu interpreted in a modern "Sternen" style, filled with ham and flavoursome mountain cheese, served with glazed vegetables and french fries		46
6/9/10/12	Beef entrecôte with port wine jus with baked sweet potatoes and summer leeks		55

**ALL DISHES CAN BE ORDERED AS A FITNESS PLATE (WITH SALAD) AT THE SAME PRICE.**

If you would like a side dish of vegetables with the dishes marked with \*,  
we charge an additional CHF 6.