

# elements

RESTAURANT

## APÉRO

<b>Negroni</b> Gin, red vermouth, Campari & orange	13.-
<b>pomegranate Spritz</b> Prosecco, tonic water, pomegranatesirup	14.-
<b>cranberry orangen Spritz</b> Prosecco, cranberry, orange, rosemary	14.-
<b>Seedlip Tonic (non alcoholic)</b> Seedlip Spice 94 & tonic water	13.-

## VORSPISE



<b>Green salad</b> with French, Italian or house dressing	11.-
<b>Helter-skelter salad</b> with house dressing	13.-
<b>roasted pumpkin with goat cheese</b> with sauteed prawn	22.-
<b>smoked salmon</b> with toast, horseradish cream and salad	16.- 25.-
<b>soup of the day</b>	09.-
<b>beefsteak-tatar</b> with toast & butter mild, medium or spicy with Cognac	25.- 34.- +03.- +03.-

## SPARE RIBS

CHF 39.00

### Bacon Ribs

Ribs with the best flavour a porc can have: Hearty smoked bacon.

### Appenzeller Ribs

The 42 herbs of the Appenzeller Kräuterbiters give the ribs their taste!

### Whiskey Ribs

The used single malt whiskey gives the ribs a malty & smoky aroma.

with baked potato & corn on the cob



40th Anniversary offer:

**4 Spare Ribs for 3\***

\*cannot be cumulated with other of

Declaration:  
Our meat comes from Switzerland,  
unless otherwise declared.  
Salmon: Scotland  
Tuna: Pacific ocean  
Tiger prawns: Vietnam

## COLD CUTS

Fresh from the counter

Ticino Prosciutto | Grisons beef  
Air dried ham | bacon with herbs

<b>19.-</b>	<b>24.-</b>	<b>31.-</b>
<b>small</b>	<b>medium</b>	<b>large</b>
<b>served with fresh bread &amp; butter</b>		



## MAINS

	120g	200g
<b>beef sirloin steak</b>	22.-	35.-
<b>beef rib-eye steak</b>		39.-
<b>grand cru pork chop</b> (appr. 350g)		40.-
<b>grilled lamb loin (NZ)</b>	19.-	30.-
<b>corn poulard breast (F)</b>		25.-
<b>grilled fish of the day</b> please ask for the daily offer	150g 25.-	
<b>grilled prawns with tonka</b>	4 pcs. 6 pcs. 21.- 29.-	

please choose your sides

## VEGI +

	side dish	main course
<b>tagliatelle with basil</b> tomato and pinenuts	11.-	25.-
<b>grilled avocado</b> with chickpeas & herbs		28.-
<b>hummus</b> with pitabread, olives and oliveoil	09.-	24.-
<b>quinoa-salad</b> with yuzu & fresh vegetables	09.-	24.-
<b>grilled eggplant</b> marinated with miso	09.-	24.-

## SIDE DISHES

CHF 7.00 per side dish

<b>french fries</b>	<b>baked potato</b>
<b>buttered rice</b>	<b>creamy beetrootsalad</b>
<b>side salad</b>	<b>mixed vegetables</b>

## SAUCES

CHF 3.00 per sauce

<b>salsa verde</b>	<b>mushroom-cream-sauce</b>
<b>BBQ-sauce</b>	<b>Café de Paris</b>
	<b>gravy</b>

## HIGH SEASON

<b>rocket salad</b> with pears, walnuts and gorgonzola	15.-
<b>pumpkin-cream-soup</b> with amaretto-foam	15.-
<b>venison striploine</b> with spätzli, braised red cabbage, sauteed mushrooms and pickled pumpkin	44.-
<b>sliced deer with cranberry-pepper-sauce</b> with spätzli, braised red cabbage, sauteed mushrooms and pickled pumpkin	35.-

<b>Spätzli with cream sauce</b> braised red cabbage and sauteed mushrooms	24.-
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## CLASSICS

<b>sliced veal Zurich style</b> with mushroom cream sauce & roesti	39.-
<b>beef burger with wedges &amp; cole slaw</b> with cheese	25.- +2.-
<b>with bacon</b>	+2.-
<b>with roasted onions</b>	+2.-
<b>with fried egg</b>	+2.-
<b>pork escalope</b> with french fries and gravy	28.-
<b>ceasar salad from the cheesewheel</b> with bacon & croûtons	14.-
<b>with sliced corn poulard</b>	+08.-



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## SWEETS

<b>Vermicelle</b> with whipped cream	11.50
<b>coupe Nesselrode</b>	15.-
<b>homemade mini-desserts</b> bloodorange-sorbet with Campari-Espuma	07.-
panna cotta with fruit-sauce	07.-
chocolate mousse with orange	07.-
<b>New York cheese-cake</b>	09.-
<b>hibiskus-ginger-ice-cream</b> with pear-ragout	12.50
<b>ice cream:</b>	per scoop 03.50
please ask our service staff for our ice cream varieties	