

Cold & Warm Appetizers

- Butterhead lettuce with Pomelo and roasted herb cashew nuts
16
- Tuna tower served with quinoa salad, smoked celery mash and cress
24 / 49
19
- Tatar Asian style with sesame, chili, spring onions and coriander
23/36
- Classic Tatar garnished with pickle, capers and egg on a bed of ratatouille
vegetable and Belper Knolle cheese
23 / 36
- Duck liver terrine accompanied with a spicy mango chutney and Brioche
28
- Steamed spring roll with spicy chopped chicken, mint and coriander
Served on a bed of vegetable
19
- Heugümper's soup of the day with vegetable ricotta ravioli
16
- Spicy Asian soup with noodles, vegetable, shrimp and beef
20
- Tagliatelle with black truffles
24 / 36

Fish & Meat

Fish of the day

- Tuna with sesame on a ginger mango sauce, vegetable and wasabi
mashed potatoes
49
- Honey caramelized BBQ rack of lamb on a Balsamico sauce served with
Mediterranean vegetable and Gnocchi
48
- Duo of fillet of beef and roasted beef cheeks served on a red-wine gravy, filled
Cannelloni, oyster mushrooms and Romanesco-Parmesan foam
58
- Züri-Geschnetzeltes“ -veal strips on an herb mushroom cream sauce
and golden hash browns
49
- Veal Cordon Bleu rolled with truffle Brie, country ham,
seasonal vegetables and French fries
49

Dessert

Selection of homemade ice-cream and sorbets, 3 scoops
Vanilla, sour cream mint, chocolate

Sorbets: Basil 'n lemon, mango, raspberry, almond & pear

12

Maracaibo chocolate cake "still runny in the middle"
served with raspberry sorbet

16

Mango cream slice cake garnished with fruit

15

Selection of raw milk cheeses with chili, honey and dry fig chutney

19

Pralines & Truffles from the Chocolatier Vollenweider, 5 pieces

12

Dessert of the day

8 / 14

We would be pleased to serve you a 5 course menu put together with
highlights presented in our card,
advised when all parties join this delight

120

Chicken, beef tartar, veal, pork: Switzerland,

Lamb: Australia, no hormone

Fillet of beef: Argentina Beef cheeks: Switzerland

Duck liver: France Chicken: Switzerland

Fish from farm production or sustainable fishing

Tuna: Indonesia

Dear Guests

Our dedication is to prepare your meal with love and devotion.

Our kitchen is tiny so it may take a little longer.

Thank you for your support and understanding!

Many thanks, your Heugümper Team

