Steaks

Beef filet steak (250g)	56,40
Rib eye steak „dry aged“ (250g)	49,80
Entrecôte double (440g)	84,60

The following side dishes are included in the price:
Cafe de Paris' butter / BBQ sauce / braised red onion

Grilled vegetables	9,00	Green asparagus	9,00
Fries	7,50	Potatoes	7,50
Chimichurri	7,50	Green pepper cream sauce	7,50

On advance booking daily until 2 pm. From 2 persons

Chateaubriand

Beef filet ca. 550 g — per person 134,00
Bearnaise sauce / mushrooms / green asparagus
Provençal tomato / potatoes / pepper sauce / courgette

Fondue Chinoise

classic soup — per person 62,00
Beef / veal / turkey 200 g per person
Sauces / vegetables / Heurige potatoes / French fries / garlic bread

Surcharge Port. Prawns 8,00

Show cooking „Cacio & Pepe“

Tagliolini homemade — per person 38,00

Surcharge for white truffle from Alba — per person 17,00

Cover included ✳Vegetarian

Starters

Scallops
Potato mousse / mushroom variation
Perigord truffle / Madeira jus 32,20

Salmon trout
Caviar / herbs / marinated beetroot 28,20

Beef carpaccio
Parmigiano Reggiano cheese / Cipriani sauce
cherry tomatoes 32,20

Beef tatar
Quail egg / chive mayonnaise / tramezzini 34,20

Starter of the day 26,40

✳ **Fresh seasonal salads from the buffet** 17,40

Soups

Hearty beef soup / pancakes 9,80

Hot & Spicy-Soup
Asian vegetables / coriander
Shrimp ravioli homemade 18,60

Soup of the day 9,80

Pasta

„Ossobuco Tortelli“ homemade
Salsa Verde / fermented lemon powder 29,40
Surcharge for white truffle from Alba 17,00

✳ **Risotto „Selezione Acquerello“**
Porcini mushrooms 27,40

✳ **Ravioli** / ricotta & spinach / sage butter 23,40

✳ **Soba noodle bowl**
Pak choi / broccoli / sweet peas 22,40

Main courses

Wiener schnitzel of veal
Parsley potatoes / cranberries 37,40

Crown of lamb
Variation of carrots / chimichurri
Polenta / savory jus 37,40

Braised veal cheek
Mashed potatoes / Brunoise vegetables
crispy mushrooms / port wine sauce 37,40

Zurich creamy veal slices
hash brown 37,40

Venison ragout
Spaetzle / cranberries 37,40

Main course of the day (meat / fish / vegetarian) 37,40
Your waiter will be happy to inform you!

Fish

Grilled sea bass
Glazed eggplant / cherry tomato stock
geräucherter Scamorza / Basilikum 38,60

Poached turbot
green asparagus / black garlic
Hollandaise sauce / almonds 38,60

Petersboden classics

„Petersboden"-salad
Lettuce / carrot / cucumber / tomato
Chicken breast strips / house dressing 28,60

Hash Brown / crispy fried bacon / 2 fried eggs 24,40

✳ **Vegetarian Hash brown**
Tomato / rocket / gratinated with mozzarella 24,40

✳ **Cheese spaetzle** / fried onions / small leaf salad 24,60

Dessert

Kaiserschmarrn / plum roaster 21,80

Valhrona Dulcey 35% rocher / hazelnut / passion fruit 17,40

Tarte Tatin
Sable Breton / Pink Lady Mille-Feuille / Vanilla ice cream 15,80

Tiramisù „Petersboden" 15,80

Dessert of the day	15,80