

SCHÜTZEN

RESTAURANT



pour commencer

Salade de saison · 9 / 13

Seasonal salad
with homemade pickles

Salade d'asperges et kiwi · 16

Asparagus and kiwi salad with poached egg
and red mizuna salad

Saint-Jacques rôties · 24

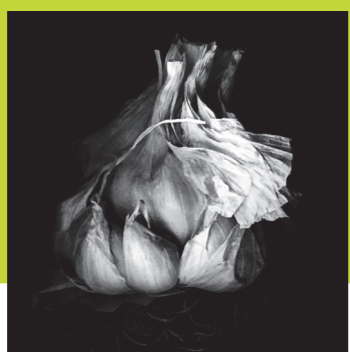
Roasted scallops with mashed potatoes
and chorizo brunoise

Velouté d'asperges · 13

Creamy asparagus soup with parmesan
and spring onions

Tartare coupé au couteau · 24

Beef tartare cut by hand,
with herb bouquet



carte blanche

Give our chef de cuisine David Heisch
free rein and enjoy a delicious 3-course
surprise menu.

from 2 persons (in the evening)



le poissonnier

Filet de skrei · 41

Skrei fillet with saffron sauce,
wild garlic potato puree
and white asparagus

Saumon des Alpes en cubes · 43

Swiss salmon cubes with Riesling sauce,
fava beans, spring onions
and mezze maniche pasta

Crevettes géantes grillées · 38

Grilled king prawns with coconut milk,
green asparagus, wasabi peanuts
and coriander risotto

le boucher

Souris d'agneau de sept heures · 39

Lamb shank cooked for seven hours
on mashed potatoes and saffron fennel

Entrecôte de veau · 54

Veal entrecôte with ham hollandaise,
green vegetable pan
and spring potatoes

Suprême de poulet élevé au maïs · 36

Corn poulard breast with morel cream sauce,
tagliolini and braised cauliflower

le maraîcher

Poêlée d'asperges et morilles · 32

Asparagus and morel pan with pasta
and wild garlic pesto

Duo d'asperges sauce hollandaise · 36

Asparagus duo with hollandaise sauce,
spring potatoes, eggs and pistachios

Assiette vegane · 29

Vegan coriander risotto,
saffron-fennel and wasabi peanuts



pour finir

Cheesecake à la fraise · 16

Strawberry cheesecake
with whipped cream and coulis

Camembert dans sa boîte · 9

Camembert with fruit and herbs

Délice mangue et spéculos · 16

Mango tiramisu with speculos crumble

Crème brûlée à la vanille · 15

French-style burnt cream
with rhubarb sorbet

Ice cream and vegan sorbet - per scoop 4

Ice cream: Fior di Latte, pistachio,
chocolate, vanilla, caramel-fleur de sel
Sorbet: banana, lime-basil,
mango and green apple



choix du sommelier

Chablis

Chardonnay

2021, Domaine Soupé, Burgund

10 cl · 9 / 75 cl · 59

Full-bodied wine with a wonderful balance
between salty minerality and fresh fruit
flavors.

B de Biac

**Merlot, Cabernet Sauvignon, Cabernet Franc
2014, Château Biac, Côtes de Bordeaux**

10 cl · 10 / 75 cl · 65

Inviting, fresh bouquet of ripe sour cherries,
plums, mint, liquorice and lavender -
combined with a light spicy note.