

SCHÜTZEN

RESTAURANT



starters

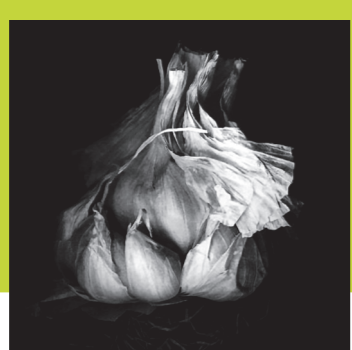
Seasonal salad · 9 / 13
with homemade pickles

Green asparagus salad · 19
with peas, mango,
red onions and ricotta

Beef marrow leg from the oven · 21
fleur de sel and crispy baguette

Celery and mango soup · 13
roasted cashew nuts

Beef tartare cut by hand · 24
refined with dried tomatoes, pine nuts
and basil, served with rosemary focaccia



carte blanche

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

evening, from 2 persons · **per person 68**



fish

Swiss salmon steak · 41
on asparagus and morel risotto,
pistachios and beetroot julienne

Fried scallops · 44
with sauce vierge,
spring onions and herb risotto

Giant pawns · 38
seasonal vegetables wok-style,
jasmine rice, coconut sauce

meat

Braised shoulder of veal · 52
with red wine sauce,
served with mashed potatoes
and seasonal vegetables

Black angus burger · 39
cheddar, onion confit,
coleslaw salad and French fries

Pork cordon bleu · 42
with fried potatoes
and fresh market vegetables

vegetables

Grilled asparagus duo · 34
with burrata pugliese and pistachio pesto

Asparagus and morel risotto · 32
with fava beans, pistachios
and beetroot julienne

Vegan wok · 29
with smoked tofu, coconut sauce
and jasmine rice



dessert

Chocolate variation · 16
White and dark ganache with
chocolate crumble and sauce,
lemon sorbet and almond crisps

Panna cotta with white chocolate · 16
with kiwi-lemon salad

«actually already full» · 9
Fresh strawberry and rhubarb salad with
vanilla ice cream

Ice cream and vegan sorbet · per scoop 4
Ice cream: Fior di Latte, pistachio, vanilla,
chocolate, caramel, mocha, strawberry
Sorbet: banana, lime-basil,
mango and green apple



wine recommendations

Küttigen Sauvignon Blanc
2023, Wehrli Weinbau, Küttigen
10 cl · **9.50** / 75 cl · **62**

The aroma of grapefruit and paprika
is just as prominent. Crisp acidity as well as
sweetness, saltiness and a broad spectrum
of flavours make this wine exciting,
versatile and a true experience.

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
sour cherries, plums and mint,
liquorice and lavender - paired with a
discreet spicy note.