

SCHÜTZEN

RESTAURANT



starters

Seasonal salad · 9 / 13
with homemade pickles

Lamb's lettuce with poached egg · 19
bacon and croutons

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

Vegan pumpkin soup · 13
with ginger, curry nuts,
refined with coconut milk

Beef tartare cut by hand · 24
pears, hazelnuts
served with rosemary focaccia



fish

Swiss Pike-perch fillet · 41
on beetroot risotto, watercress sauce
and Brussels sprout leaves

Swiss Alpine salmon · 44
with saffron sauce, potato and parsnip
mouseline, chestnut and fava beans

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

meat

Lamb shank cooked for seven hours · 46
fresh tagliolini and pumpkin brunoise

Viennese schnitzel à la Schützen · 49
breaded veal cutlet
with parsley potatoes and herb bouquet

Pork cordon bleu · 42
with French fries
and fresh market vegetables

vegetarian

Fresh tagliolini · 33
with porcini mushroom sauce à la crème,
fava beans and shaved Parmesan

Winter risotto · 29
with pumpkin brunoise,
saffron brussels sprouts and chestnuts

Vegane Wok-Pfanne · 29
with smoked tofu, coconut sauce
and jasmine rice



dessert

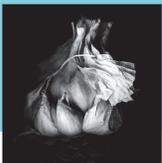
Chocolate ganache · 14
with fleur de sel and orange fillets

Homemade vermicelles · 16
with vanilla ice cream,
meringue and whipped cream

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

«actually already full» · 9
caramelised figs
and yoghurt ice cream

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



Le Conaisseur

Black Angus Côte de Boeuf
for 2 or more · **per person 54**

with creamy mushroom sauce or gravy,
served with seasonal vegetables
and a side dish of your choice:

French fries, mashed potatoes,
parsley potatoes,
spätzli or fresh tagliolini



Weinempfehlung

Chablis
Chardonnay
2022, Domaine Soupé, Burgund
10 cl · **9.50** / 75 cl · **61**

Vollmundiger Wein mit einer wunderbaren
Balance zwischen salziger Mineralität und
frischen Fruchtaromen.

Mathier's Optimo
Diolinoir, Gamaret,
Cabernet Sauvignon, Syrah
2023, Adrian & Diego Mathier, Salgesch
10 cl · **9** / 75 cl · **57** / 150 cl · **89**

Überzeugt durch eine tiefdunkle Farbe,
unterstützt mit fein eingebundenem
Barrique und massiver Tanninstruktur.
diskreten würzigen Note.