

## The desserts

<b>Coupe Denmark</b> Vanilla ice cream with chocolate sauce and whipped cream, garnished with almond splits	<b>15.10</b>
Mini Coupe	<b>8.60</b>
<b>Stirred iced coffee</b> refined with cherry snaps	<b>13.50</b>
<b>Coupe Fitness</b> Fior di latte ice-cream with a ragout of wild berries and whipped cream	<b>15.10</b>
Mini Coupe	<b>8.60</b>
<b>Toblerone chocolate mousse</b> Homemade, creamy and always good! Made of white and brown Toblerone chocolate	<b>15.50</b>
Smaller mousse	<b>13.00</b>
<b>Chocolate cake with a liquid core</b> served with a scoop of vanilla ice-cream, garnished with a cloud of whipped cream	<b>16.50</b>
<b>Meringue Glacé „Chantilly“</b> Giant meringues with vanilla- and strawberry ice cream, garnished with whipped cream and fresh fruit	<b>15.80</b>
<b>Melba-seduction</b> Lukewarm peach ragout refined with vanilla, olive oil and rosemary, garnished with chocolate crumble, served with fior di latte ice-cream	<b>16.50</b>

<b>Raspberry crumble</b> Fluffy raspberry curd cream, served with fresh raspberries, sliced hazelnuts, cake crumble and dark chocolate	<b>15.50</b>
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<b>Lukewarm crêpes</b> Filled with cherry ragout with cherry snaps, served with Panna con Nusella ice-cream	<b>16.80</b>
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<b>Ice cream per scoop</b> Handmade premium ice cream from Gelato di Natura from Venice	<b>4.80</b>
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Vaniglia (Vanilla)  
Fragola (Strawberry)  
Panna-Variegato con Nusella (Cream-Nougat)  
Mantecati Caffé-Espresso  
Cuore di Cacao (Chocolat)  
Panna Amarena Fabbri (Cream-cherry)  
Pistacchio Sicilia (pistachio)  
Fior di Latte



<b>Sorbets per scoop</b> Zitrone, Mango, Melon, Raspberry	<b>4.80</b>
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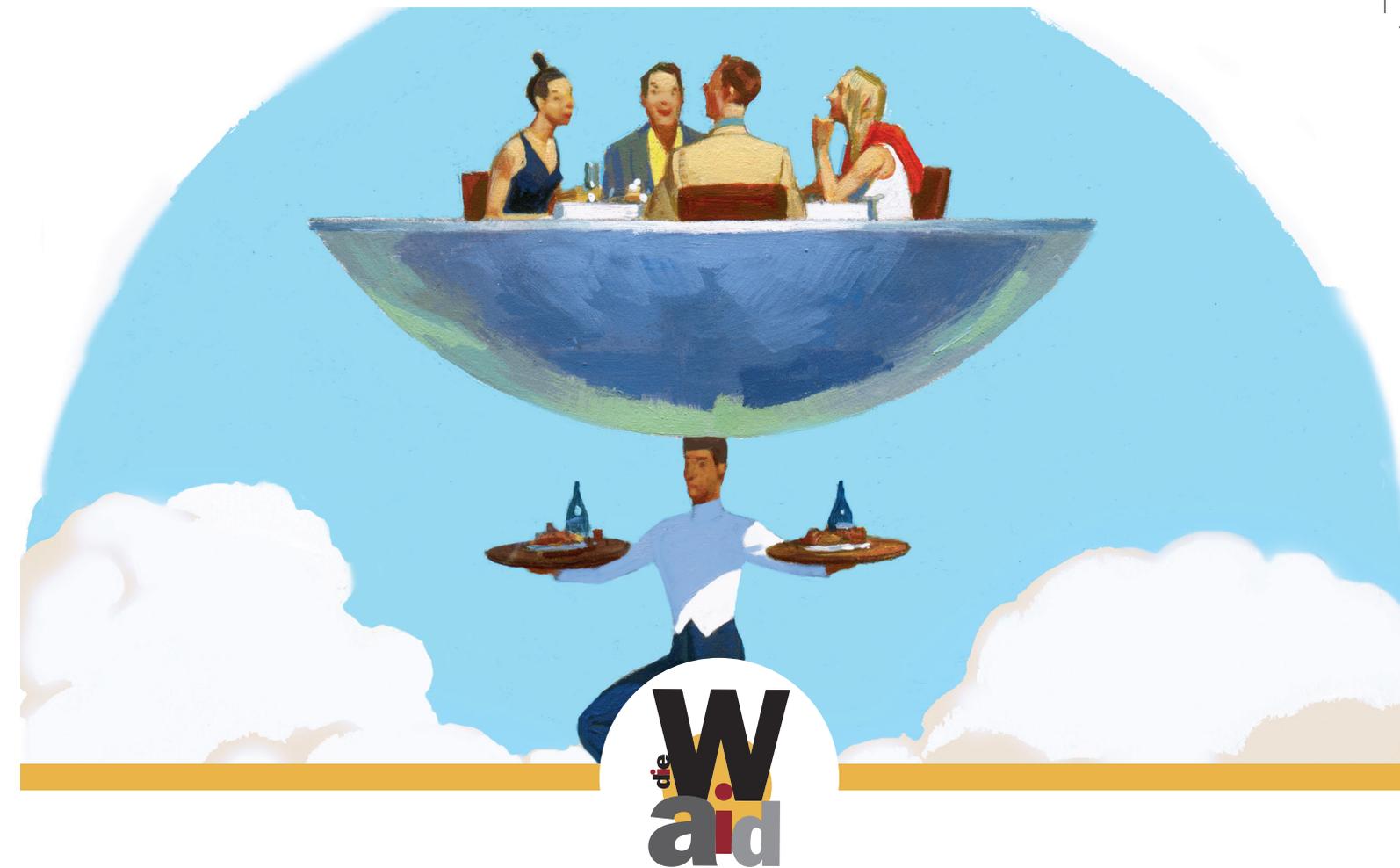
<b>Additional whipped cream</b>	<b>2.30</b>
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<b>Additional shot of</b> (Wodka, red Wodka, Bacardi, Tequila, Calvados, Vielle Prunes)	<b>6.00</b>
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WE ARE SOCIAL – STAY CONNECTED



# Sweet & Salty in the afternoon

## Starters and soups

### Carrot mango soup 16.80

Spicy carrot-mango soup, refined with Asian spices, accompanied by a giant shrimp

### Crostini (3 Peaces)

with fresh goat cheese, truffle oil and olive with tartar of dried tomatoes  
garnished with garlic butter and walnut  
with sautéed shrimps and chorizo cubes

13.50  
13.50  
13.50  
15.50

### Crostini variation

One crostini of each variety with goat's cream cheese, tomato tartare, garlic and chorizo-prawn-ragout, accompanied by finely sliced Parma ham

26.50

### Caesar style lettuce salad

Crunchy lettuce with parmesan dressing, diced veal-bacon and boiled egg, garnished with garlic-bread-chips

16.50

### Waid salad

Seasonal salads with fruit cubes, feta cheese, various grains and croutons

17.20

### Our dressings

French, honey mustard or balsamic dressing

## Cold dishes

### Waidplättli

Cold platter with sausages, dried meat and mountain cheese (depending on market offer) garnished with pickled onions, cucumbers and tomato slices  
per Person 31.00

### Beef tartare „Die Waid“ (Switzerland) 39.80

Served with salad bouquet, dried tomatoes, Parmesan, capers and onions Available: mild or spicy.  
Served with brioche toast and butter

Starter 29.90

## Wok Küche

### Waid Wok

Fried strips of chicken leg with red curry sauce, with wok vegetables and coconut milk, served with Jasmine rice (On request possible: Vegetarian, Vegan, Gluten- and Lactosefree)

37.00

### Nasi Goreng Wok

Indonesian rice pan with sautéed wok vegetables and fried egg, refined with Nasi Goreng spices, garnished with seasonal fruits

35.00

### Gambas Wok

Giant shrimps with mixed vegetables, sweet chilli sauce, soy sauce and lemon juice, served with jasmine rice

46.00

### Café de Paris Wok

Slices of beef fillet with a delicious Cafe de Paris sauce, with onions, garlic and tomato- strips, served with Jasmine rice

49.50

## Season kitchen

### Sliced veal „Zurich style“

Tender sliced veal (Switzerland) in a creamy mushroom sauce, flavoured with cognac, served with golden butter hash browns  
(Also possible: gluten free)

45.00



### Focaccia „Amore“

Crispy focaccia, cold slices of roast beef, olive oil, dried tomatoes, rocket and stracciatella cheese

23.50



### Tarte flambée „Alsatian style“

Homemade tarte flambée  
Just the thing with a nice glas of wine or for aperitif

with bacon, onions and mountain cheese 25.50

with onions, mountain cheese, smoked salmon and rocket 28.50

with onions, mountain cheese, oyster mushrooms and herbs 25.50

### Currywurst „Berlin“

Fried Currywurst from the Künzli butcher's shop in Zurich (pork and beef) with homemade, original Berlin-curry-sauce served with crispy French fries

22.50

Spicy or really hot on request  
(Only available in the afternoon)

## From grill

### Grilled corn poulard (France)

with one breast 110 Grams 32.00  
with two breasts 220 Grams 42.00

### Beef-Entrecôte (Uruguay)

250 Grams 63.50

### Grilled, tender beef fillet (Uruguay)

180 Grams 62.00

### Salmon

200 Grams 52.00

Our BBQ Dishes are served with our homemade herb butter

### With a side dish of your choice

Jasmin rice, French fries, Butter hash browns, Tagliatelle, daily vegetables or salad

Additional side dish 9.20

## wine and drinks menu



All dishes with this sign can also be ordered as a smaller portion. (Deduction CHF 5.00 per main course)

