

Starters

Scottish salmon with “Prunier” Aquitaine caviar Beetroots and yogurt sauce	39.-	
Chestnut velouté, pata negra ham chips	32.-	
Poached egg , potato mousse with truffle oil Seasonal mushrooms and croutons	29.-	
Foie gras truffles with pecan nuts, fresh “à Botzi” pear Homemade brioche	37.-	

Healthy options

 Seasonal tossed salad Raw and cooked vegetables, lemon and olive oil dressing	35.-	 
 Quinoa and seed salad , feta cheese and preserved Beldi lemon	31.-	
Grilled leeks , Ravigote sauce Dried fruits and fried capers	29.-	

Pasta & Risotto

Black truffle risotto with 3 grams of black truffle	59.-	
Fresh tagliolini pasta with 3 grams of black truffle	57.-	
Smoked spaghetti with hare stew and portobello mushrooms	39.-	
Lobster risotto flavoured with a bisque Lemon leaves and samphire	46.-	
Supplement of freshly grated black truffle	per gram 8.-	

Dishes marked with a  are gluten free, the  indicates that the dish is vegan
Dishes marked with a  are original recipes of Mrs. Béatrice Tollman

If you require information on the allergen content of our food,
please ask a member of staff and they will be happy to help you

Our chefs will be happy to create a selection of dishes especially for our diabetic guests

 Share your experience:  #windowsrestaurant

Prices are in CHF, 7.7% VAT and service charge included

Fish

Poached grouper steak, saffron and vanilla sauce Parsnip purée and broccolini	55.-	
Pan-fried pike-perch fillet, "genevoise" sauce Roasted Jerusalem artichoke, samphire and black trumpet mushroom	49.-	
 Shrimp stroganoff served with basmati rice	43.-	
 "Dover sole" from the Brittany coast, grilled or "meunière" Seasonal vegetables and steamed potatoes with fresh herbs	79.-	
Grilled fish , may vary upon availability and weight (for 2 persons) Turbot or Sea bass	20.- Per 100grs	

Meats

Grilled Swiss black Angus , for two people, around 1kg Sautéed vegetables and French fries	190.-	
Swiss beef tenderloin stake on bone , green pepper sauce Sautéed vegetables and French fries Additional pan-fried foie gras	80.- 10.-	
Stuffed rack of lamb with dried apricots, confit shoulder Variation of carrots, turnip with cider	55.-	
Pork belly with orange Cassava and radicchio with balsamic vinegar	41.-	
Braised venison, stew sauce Bruxelles sprouts, spätzle and cranberries	43.-	
 Chicken curry , Basmati rice, papadum and mango-aubergine chutney	49.-	

Side dishes

Selection of: Seasonal vegetables, sautéed spinach, Basmati rice, celeriac puree Mashed potatoes, French fries, spätzle and Brussels sprouts	10.-	
Black truffle mashed potatoes	15.-	

Origin of fish: Lobster and sole from the French Brittany coast, turbot from the Atlantic sea,
Sea bass and grouper from the Mediterranean sea, pike from Sweden and prawns from Bangladesh

Origin of meat: Beef, poultry, porc and eggs from Switzerland, lamb from Ireland and venison from Austria