



**BUECH**  
HERRLIBERG  
BY THE LIVING CIRCLE

## Appetizers

	Appetizer	Main course
<b>Lamb's lettuce</b> Hay flower bacon   egg   croutons   walnuts   potato vinaigrette	17	
<b>Lettuce hearts BUECH</b> Dressings: BUECH-dressing made with white tomato fond or herbal vinaigrette	17	
<b>Beef tartare</b> Stained egg yolk from our farm "Schlattgut"   smoked paprika creme   local cress   Buech bread	29	46
<b>Smoked salmon from the manufactory "Kuratli"</b> Cucumbers   Nashi pears   finger limes   sweet potato brioche	32	44
<b>Hummus</b> Forest mushroom salad   chickpeas   saffron apples   sesame	24	
<b>Beetroot carpaccio</b> Apples   smoked eel   winter purslane   dill   bacon vinaigrette	28	
<b>Oysters according to today's special</b>	p/piece   7	

## Soups

<b>Venison consommé</b> Root vegetables   juniper dumplings	19	
<b>Cauliflower and apple soup</b> Parsley oil   roasted almonds	17	
<b>Chestnut soup</b> Truffles	17	

## Main courses

	Small portion	Main course
<b>Risotto from “Terreni alla Maggia”</b> Hokkaido pumpkin   sea food   ginger	28	39
<b>Oxtail ravioli</b> Parsnips   truffle Pecorino	38	48
<b>Pikeperch fillet</b> Lemon grass   sauerkraut   black pudding   pearl barley		52
<b>Sea bass from the oven (for 2 people)</b> Black salsify ragout   saffron risotto   beurre blanc	price/person	69
<b>Veal liver escalope</b> Sage butter   caramelized apples   spinach   mashed potatoes	44	51
<b>Saddle of venison</b> in tramezzini crust   red cabbage   hand-scraped spaetzle   Brussels sprouts   chestnuts   cranberries		72
<b>Duck breast</b> Savoy cabbage   finger-shaped potato dumplings   kumquats   braised drumstick		54
<b>Veal schnitzel</b> Cucumber salad   Albulataler potato salad with pumpkin seed oil	43	48
<b>Veal Cordon Bleu</b> Mountain cheese   Herrliberger ham   cucumber salad   Albulataler potato salad with pumpkin seed oil		49

### Meat and fish declaration:

Our waiters are happy to inform you regarding ingredients that can cause allergic reactions or intolerances.

**Country of origin:** Beef, Liver, Veal, Ham, Ox, Bacon, Black pudding: Switzerland | Duck, Venison: France | Venison bones: Austria

**Fish:** All our fish and crustaceans are purchased from controlled farming – Seabass: Spain | Eel: Netherlands |

Salmon: Scotland | Seafood: Vietnam | Oysters: according to daily special | Pikeperch: Switzerland/Netherlands

Bread: Switzerland

Prices in CHF | incl. 8,1% VAT