



BUECH
HERRLIBERG
BY THE LIVING CIRCLE

Appetizers

	Appetizer	Main course
Lamb's lettuce Radishes pomegranate white radish granola potato vinaigrette	17	
Lettuce Hearts «Buech» Salad dressings to choose from: «Buech» dressing made from white tomato broth or herbal vinaigrette	17	
Beef tartare Stained egg yolk from our farm «Schlattgut» smoked paprika creme Zurich cress Buech bread	29	46
Smoked salmon from the «Kuratli» manufacture Cucumber Nashi pear finger lime sweet potato	32	44
Pumpkin salad Spiced pear pistachio yogurt purple potato	24	
Beetroot carpaccio Apple smoked eel winter purslane dill bacon vinaigrette	28	
Oysters according to today's special	price/piece	7

Soups

Beef Consommé Root Vegetables semolina dumplings		19
Grisons barley soup «Buech» Rib salsiz dried meat from «Château de Raymontpierre» in Jura nasturtium pesto		19
Potato Soup Iberico ham grissini		17

Main courses

	Small portion	Main course
Risotto from «Terreni alla Maggia» Topinambur chicken heart truffle	28	39
Oxtail Ravioli Celery vanilla red currant	38	48
Skrei Cauliflower chives salted lemon couscous Pommery mustard		54
Oven-Baked Sea Bass (for 2 people) Salsify ragout saffron risotto beurre blanc	price/person	69
Veal liver escalope Sage butter caramelized apple spinach mashed potatoes	44	51
Braised beef head cheeks Fried pointed cabbage red onion potato-celery mash braised bell pepper		56
Half Swiss farm-raised chicken «Mistkratzerli» Stuffed with bread dumpling carrot variation oyster mushrooms		49
Veal Wiener schnitzel Cucumber salad Albulatal potato salad with pumpkin seed oil	43	48
Veal Cordon Bleu Mountain cheese Herrliberg ham cucumber salad Albulatal potato salad with pumpkin seed oil		49

Meat and Fish Declaration:

Our service staff will be happy to inform you about the ingredients in our dishes that may trigger allergies or intolerances.

Meat Origin: Beef, Liver, Veal, Herrliberg Ham, Ox, Bacon, Pork, Mistkratzerli, Chicken Hearts: Switzerland | Iberico Ham: Spain

Fish Origin: All our fish and shellfish are sourced from controlled farms– Sea Bass: Spain | Eel: Netherlands |

Salmon: Scotland | Oysters: depending on daily availability | Skrei: Norway

Bread Origin: Switzerland

Prices in CHF | including 8.1% VAT