



BUECH
HERRLIBERG
BY THE LIVING CIRCLE

APPETIZERS

Appetizer Main course

Colourful leaf salad

| 21

Radish | edamame | cremini mushrooms | granola | spring herb vinaigrette

Lettuce hearts «Buech»

| 19

Salad dressings to choose from:

«Buech» dressing made from white tomato broth or herb vinaigrette

Beef tartare

| 29

| 46

● Stained egg yolk from our farm «Schlattgut» |
smoked paprika creme | Zurich cress | «Buech» bread

Matjes herring

| 28

| 38

Housewife sauce | apple | dill | fried onion focaccia

Green spelt salad

| 26

May turnip | soy yogurt | artichokes | arugula | chilli tomato salsa

additional 3 Black-Tiger Prawns

| +15

Homemade calf's head

| 28

Sauce gribiche | mustard seeds | pickled vegetables | red onions | herb salad

Oysters according to today's special

price/piece

| 7

SOUPS

Wild garlic soup

| 19

Sot-l'y-laisse | roasted sunflower seeds

Fish soupe

| 21

Noble fish | sauce rouille | fennel | saffron



Signalized dishes are prepared with products from our vineyard «Cantina alla Maggia» or our farms «Schlattgut», «Terreni alla Maggia» and «Château de Raymontpierre».

They are also part of our «The Living Circle». More information can be found on the homepage www.thelivingcircle.ch

A selection of products from «Terreni alla Maggia» can be purchased directly from us.

Please enquire with our staff.

MAIN COURSES

	Small portion	Main course
● Risotto from «Terreni alla Maggia» Octopus pastrami chorizo broccoli	32	44
Oxtail ravioli Asparagus vanilla red currant	38	48
Bremgarten char Baby romaine lettuce ginger carrot basil Gruyère		52
Oven-baked Sea bass (for 2 people) Peas fennel parsley potatoes beurre blanc	price/person	69
Veal liver escalope Sage butter caramelized apple spinach mashed potatoes	44	54
● Rabbit «Pot-au-feu» Peas asparagus morels polenta dumplings from «Terreni alla Maggia»		54
Swiss herb pork chop Bean cassoulet beech mushrooms mustard jus		52
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, Veal, Ox, Chicken, Herrliberg Ham, Pork: Switzerland | Rabbit: Switzerland/Hungary | Chorizo: Spain

Fish Origin: Our fish, molluscs and crustaceans sourced from controlled farms – Sea Bass: Spain | Char: Switzerland |

Black-Tiger Prawns: Vietnam | Oysters: depending on daily availability

Our wild-caught fish, molluscs and crustaceans – Matjes, Noble Fish, Lobster: FAO27 | Octopus: FAO57

Bread Origin: Switzerland

Prices in CHF | including 8.1% VAT