

ORSONS GOURMET

Set lunch menu

Thursday, 23rd February 2012

Cabricorn and deer meat from the Engadin
with nut bread and mixed pickles

or

Colorful winter salad in Italian balsamic sauce

Swiss veal filet tips
"Zurich Style"
Hash brown butter potatoes

or

Pike perch cordon bleu
Light mustard cream leek
New fried potatoes
Glazed cherry tomatoes

Composition of red berries with vanilla sauce

or

Apple dumplings with vanilla ice cream

Menu complete	49
Menu without dessert	44
Main course	33
Dessert of the day	8

All prices include official taxes and are calculated CHF



Daily lunch specialities

Daily soup	Cup	8
Yellow pepper soup with fish stripes and bread croutons	Bowl	15

Daily salad	Starter	13
Salad of green asparagus with fresh herbs, tomatoes and grated Parmesan cheese	Main course	24

Special of the week		27
Braised goose breast (HU) in wormwood sauce with airy mashed potatoes and fresh green asparagus		

Recommendation 1		18
Cooked bacon sour cabbage and knuckle (CH) with rosemary potato salad		

Recommendation 2 – vegetarian dish		23
Pan fried char filet with saffron butter on Carciofini tomato bed and Pilaw rice		

Recommendation 3		26
Braised Engadin lamb roast with a slice of Bramata Polenta and Ratatouille		

Martijn Grim's wine recommendations



Prà, DOC, 2010 12 %
Chardonnay, Sauvignon blanc, Sémillon
Guido Brivio, Mendrisio, Tessin **dl 7.50 / Fl 45**

Merlot 175, Jubilee Wine, 2009 13 %
Cultivated for CLARIDGE Hotel's Jubilee '175 Jahre' by
David Delea, Losone, Tessin, Switzerland **dl 8 / Fl 48**

Open from 2pm

ORSONS KÜCHE.DE

Deutsche Speisen zu tollen Preisen.