

**White bottled wine** by the glass **dl**

<b>Green Veltliner, 2009</b> Jurtschitsch, Kamptal, Austria	12.5%	6.50
<b>St. Saphorin, Belle-Dame, 2008</b> Chasselas, Landolt Weine Zürich	12.5%	7
<b>Crios, 2009</b> Torrontés Dominio del Plata, Mendoza, Argentina	13.5%	7
<b>Roero Arneis, La Villa, 2009</b> Terre da Vino, Piemont, Italy	12.5%	8
<b>White wine</b> with fizzy mineral with Green Veltliner	<b>3 dl</b>	9.90

**Rosé bottled wine** by the glass

<b>Terra Noble, 2009</b> Vinyard Selection Merlot Rosé, Maule Valley, Chile	13.5%	5.50
--------------------------------------------------------------------------------	-------	------

**Red bottled wine** by the glass

<b>Truttiker Blauburgunder, 2008</b> Zahner, Truttikon, Zürich	12%	6.50
<b>Buio, DOC, 2006 aus der Magnum</b> Carignano Cantina Mesa, S. Anna Arresi, Sardinia	14%	7.50
<b>La Montesa, Crianza, DOC, 2006</b> Palacio Remondo, Rioja, Spain	14%	8

**Our anniversary wine - 175 YEARS CLARIDGE HOTEL**



The 2008, a Cru-Site from one of the top wine growers David Delea from Losone, Tessine.

(13%) **Degustation price dl 8 / Bottle 48**



**Menu**

**Starters and soups**

Barley soup "Grisons style" with venison jerky	7
Pumpkin curry soup with almond cream	7
Lamb`s lettuce with egg, bacon and croutons	12

**Main courses**

Sliced veal "Zurich style" from the Grisons with Swiss hash brown potatoes	32
Fried filet of perch pike on cream savoy, fried potatoes with onions and glazed cherry tomatoes	32
Fresh ravioli on Argan oil with lemon thyme, oregano, tomato cubes and Parmesan Reggiano	25

**From the broiler**

Donald Russel`s Irish filet of beef (150 gr)	42
Sashimi thuna (180 gr)	36
French duck breast skewer (140 gr)	34

Our grill dishes are served with a bouquet of fresh vegetables, pearl onion comfit and a side dish of your choice:

Fried potatoes with onions, steamed perfume rice or pesto Tagliatelle

**Desserts**

"Maracaibo" chocolate cake with vanilla ice-cream	12
Fresh fruit salad with sour cream ice-cream	12
Orange parfait with crispy pastry	10