



RESTAURANT, LOUNGE & BAR

### Set lunch menu

Friday, 10<sup>th</sup> September 2010

Fried mushrooms of the season  
on golden brown butter brioche

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Venison medallion from New Zealand  
gin cranberrie sauce  
Golden brown butter "Spätzli"  
Stewed balsamic red cabbage

**Or**

Grilled filet of tiger fish  
Saffron butter  
Mediterranean vegetable bed

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Chose your preferred daily dessert from our  
Show fridge cabinet in the bistro ACE

Menu complete	49
Menu without dessert	42
Main course	32
Dessert of the day	8

### Daily lunch specialities

<b>Soup of the day</b>	Cup	7
Lemon grass mango soup with fried scallops	Bowl	13

<b>Salad of the day</b>	Starter	15
Oriental couscous salad with marinated prawn skewer	Main course	29

<b>Special of the week</b>		20
Slender boiling meat of back of beef from Zurich with vegetable and boiled potatoes, selection of sauce		

<b>Jubilee recommendation - 175 YEARS CLARIDGE HOTEL</b>		17.50
Veal meat balls from Zurich and mushroom sauce in flaky pastry with vitamin long corn rice		

<b>Recommendation 1</b>		23
Boletus ravioli in argan oil, citron thyme, oregano and tomato cubes with "Parmesan Reggiano"		

<b>Recommendation 2</b>		25
Black forest suckling pig roast on rosemary beer juice with fried potatoes and mustard cream savoy		

#### Martijn Grim`s red wine recommendation

#### From the 50 cl bottle

#### LE ROQUENTIN, AC, 2007

Pinot Noir  
Henri Cruchon, Echichens, Vaud, Switzerland

(12.5%) **Degustation price dl 8 / Bottle 39**

