

parkhuus

dinner autumn

menu I

CHF 115

lamp's lettuce, swiss mushrooms,
wood oven roasted, pumpkin cubes, fermented,
walnuts

swiss veal chop, wood oven roasted,
lyoner potatoes, parsley root, pea pod, glazed

variation from maracaibo,
grand cru chocolate

menu III

CHF 76

milk lovage, crème brûlée, cheese, pan fried,
luke warm hashbrown, watermelon shell, pickled

pappardelle from the martin foundation,
chanterelle cream, swiss mushrooms, mixed,
sbrinz cheese crumbles

coupe nesselrode " parkhuus"

menu II

CHF 85

swiss bison tatar, fried egg, tomato jam,
mini brioche, red onions,
wild garlic capers, baked

salmon trout on apple wood, medium-rare, med-
iterranean vegetables salad,
pickled lemon, honey-dill-mustard sauce

apples from gravenstein
egg cognac ice cream, vanilla foam

menu IV

CHF 120

creamy pumpkin soup, hazelnut foam
pumpkin seed crisp, pickled pumpkin,
sweet and sour

water buffalo ravioli, herb foam,
vegetables, swiss mushrooms, roasted

swiss black angus beef tenderloin,
pumpkin-potato mash, green beans,
cauliflower, glazed

nut cake mousse from engadin,
quince, elderflower sherbet

parkhuus

dinner spring

menu I

CHF 115

smoked trout fillet,
radish, cloudberry jelly, fermented

swiss veal chop,
pasta from the martin foundation, glazed,
baby spinach, baby carrots

variation from maracaibo
grand cru chocolate

menu III

CHF 76

turnip cabbage, filled, steamed,
seasonal vegetables, rocket salad,
cucumber-soy foam

local superfood bowl,
ebly, cooked, flaxseed, roasted, swiss mushrooms,
blueberries, tomatoes, confit, baby spinach,
frenchdressing

meringue ice cream
rhubarb biscuit, marinated strawberries

menu II

CHF 85

rocked salad, egg, poached,
swiss bacon, bannok croutons, red wine dressing

beef short rib, braised, bbq sauce,
parsnip-potato mash, sugar peas, tomatoes, glazed

granny smith apple mousse,
strawberry coulis, yoghurt from toggenburg

menu IV

CHF 120

duchbreast ham, home made cured,
chicory, lamb's lettuce, chanterelle, frenchdressing

creamy spinach soup, char, poached,
tomato-concasse, horseradish sprouts

swiss black angus beef tenderloin,
new potatoes, carrots, turnip cabbage, glazed,
red wine jus

semolina mousse
rhubarb ragoût, white chocolate ice cream

parkhuus

dinner summer

menu I

CHF 115

swiss buffalo cheese, grilled
baby spinach, oyster mushrooms, mustard,
marinated, cherry tomatoes, grilled

swiss veal chop,
new potatoes, tomatoes, bacon, red onions,
baby spinach

variation from maracaibo,
grand cru chocolate

menu III

CHF 76

spelt muffins, kernser soy mushrooms, creamy,
oven tomatoes, young spinach

root vegetables rösti,
vegetables, grilled, oven tomatoes,
baby carrots, radish, purslane,
beetroot espuma

vineyard peach, poached,
raspberry coulis, yoghurt ice cream

menu II

CHF 85

romaine lettuce, bacon,
brioche croûtons, sbrinz cheese-garlic dressing

swiss salmon trout on apple wood,
medium, asparagus-strawberry salad,
honey-mustard-dill sauce

apple cream from eastern switzerland,
blackberry jelly, raspberry brandy,
crème gruyère ice cream

menu IV

CHF 120

salmon trout, fermented, on zurich lake stones,
mini cucumber, pickled, mustard-dill sauce,
adliswiler horseradish sprouts

gazpacho from swiss vegetables,
basil croutons, mint, served in a glass

swiss black angus beef tenderloin, charcoal grilled,
new potatoes, white asparagus, sauce bernaïse

toblerone mousse,
marinated apricots from valais, honey ice cream

parkhuus

dinner winter

menu I

CHF 115

mesclun salad, goose ham,
sour cream, herbs, pickled, french dressing

swiss veal chop, wood oven roasted,
parsnip-potato mash, black salsify, pan fried

variation from maracaibo,
grand cru chocolate

menu III

CHF 76

creamy chestnut soup, brioche croutons, apple,
chestnut, caramelized

bread dumpling, pan fried, swiss mushroom,
jerusalem artichokes foam, herb salad

hazelnut-gianduja cubes,
röteli sugar crust, quince sherbet

menu II

CHF 85

spinach salad, goat cheese, honey, caramelized,
blueberries, marinated, potato straw,
red wine dressing

beef short rib, braised,
herb polenta, creamy, cauliflower, grilled,
kalette, glazed

baked apple, cinnamon biscuit,
elderflower confit, vanilla ice cream

menu IV

CHF 120

creamy parsnip soup, short rib,
potato crunch, mixed cress

pike perch fillet, crispy fried, gnocchi,
kernser mushrooms, tomatoes, confit,
helveticus foam

swiss black angus beef tenderloin, grilled,
sbrinz cheese risotto, root vegetables,
wood oven roasted, kalette, glazed,
red wine jus

pear beignets,
caramel dip, vanilla ice cream

parkhuus

lunch autumn

menu I

CHF 59

soup of the day

catch of the day

crumble of the day

menu II

CHF 55

lamb's lettuce, buckwheat bread chips,
pumpkin cubes, walnut

pumpkin gnocchi, home-made,
pumpkin cream, pumpkin chrisp, rocket salad

trifle of the day

menu III

CHF 75

duck breast, cured,
brioche chrisp, beetroot salad, honey glaze

trout fillet, wood oven roasted, sweet potato,
kalettes vegetables

“pears helene parkhuus“

menu IV

CHF 85

creamy pumpkin soup,
pumpkin chrisp, helveticus foam

stewed venison ragout from jona,
spätzli, red cabbage,
bacon, croûtons

chestnut vermicelle,
meringue from emmihal, crème gruyère

parkhuus

lunch spring

menu I

CHF 59

soup of the day

catch of the day

crumble of the day

menu II

CHF 55

rocket salad, green asparagus,
strawberries, wild garlic croutons

pasta from the martin foundation,
asparagus, wild garlic pesto,
cherry tomatoes, portulac

trifle of the day

menu III

CHF 75

trout fillet, smoked, root vegetables salad
grape vinaigrette

swiss veal sirloin,
sugar pea-tomato-ragout, potato mash

strawberry sherbet,
peppermint espuma, chocolate brownie

menu IV

CHF 85

creamy spinach soup, char, poached,
horseradish sprouts

swiss black angus beef tenderloin,
new potatoes, carrot-turnip vegetables, glazed,
red wine jus

strawberry-vanilla tartlet
hazelnut biscuit, lemon sherbet

parkhuus

lunch summer

menu I

CHF 59

soup of the day

catch of the day

crumble of the day

menu II

CHF 55

swiss lettuce, raspberry vinaigrette,
fennel, grilled, shaved sbrinz

quinoa risotto, young spinach, goat cheese

trifle of the day

menu III

CHF 75

brook trout tartar, potato blinis,
cucumber, lemon

veal saltimbocca ,
rocket salad risotto, baby carrots

white peach shebet,
strawberry, marinated, vanilla biscuit

menu IV

CHF 85

beef sirloin, medium roasted, asparagus salad,
oven tomatoes

swiss salmon trout, on apple wood
panzanella salad, mustard-dill sauce

apricot pudding,
elderflower espuma, bitter chocolate ice cream

parkhuus

lunch winter

menu I

CHF 59

soup of the day

catch of the day

crumble of the day

menu II

CHF 55

winter lettuce,
goat cheese, honey

bread dumplings, swiss mushrooms,
jerusalem artichoke foam, herbal salad

trifle of the day

menu III

CHF 75

goose ham,
lamb`s lettuce, pear, caramelized

pike perch fillet, wood oven roasted
risotto from ticino, leaf spinach

rose hip pot au crème, vanilla ice cream,
orange foam

menu IV

CHF 65

creamy parsnip soup
short rib, potato chrisp

swiss chicken breast, sweet potato,
sweetheart cabbage

toblerone mousse,
honey ice cream, dried plums, pickled