

VORSPEISEN

Austern 3/6 STUCK

Fine de Claire Austern | Soja-Chili | Schalotten- & Sherry-Vinaigrette
CHF 19/37

Ceviche 100g / 160g

Kingfish | Ponzu | Zitronenpfeffer-Kaviar | Kerbel
CHF 23/36

Tatar de Bœuf 79g / 140g

Schweizer Rindstatar | Micro Leaves | Eigelbcrème
Zürich Fries + CHF 7
CHF 18/34

Carpaccio 100g / 160g

Rinds-Carpaccio | Yuzu | Ponzu | Sesam | Lattich | Koriander
CHF 28/32

Spicy Edamame

Edamame | Salzflocken | Chiliflocken
CHF 8

Tempura

Knackiges Schweizer Saisongemüse mit 3 verschiedenen Dips
CHF 21

Gyoza 6/12 STK

Gebatene Gemüse-Gyoza | Shiitake | Chili-Knoblauch | Teriyaki-Sauce
CHF 16/29

Caprese

Bunte Cherrytomaten | Tomaten-Dressing | Burrata
CHF 14

Pulled Pork BAO

Pulled Pork | Chili-Mayo | Koriander | Frühlingslauch | Röstzwiebeln
CHF 18

Pulled Jackfruit BAO

Pulled Jackfruit | Chili-Mayo | Koriander | Frühlingslauch | Röstzwiebeln
CHF 16

The Yarn Salat

Mit Balsamico- oder French-Dressing
CHF 14/18

Extras für den Salat:

Poulet-Schenkel + CHF 9
Rinds-Entrecôte + CHF 12

BEILAGEN

(je 8 CHF)

Kartoffelpüree
Beluga-Linsen
Zürich Fries
Blattspinat & Champignons
Risotto
Ratatouille
Blattsalat
Wilder Brokkoli

PASTA & SPEZIALITÄTEN

Moules Et Frites (1 Kg)

Miesmuscheln | Gemüse | Weisswein | Zürich Fries
(Spezielle Serviertöpfe erforderlich – bitte Personal informieren)
CHF 42

Tagliatelle Vongole

Mit Zitronenmelisse-Sauce
CHF 32

Wilder Brokkoli

Weisses Bohnenpüree | Wildkräuter | Blaubeeren
CHF 28

Blumenkohl Mit Miso

Kartoffelpüree | Federkohlchips
CHF 28

Bärlauch-spaghetti

Mit Pinienkernen
CHF 26

Feigen-ravioli

Weissweinsauce | Feigen | Ziegenkäse | Rucola
CHF 28

HAUPTSPEISEN

Alle Hauptgerichte beinhalten eine Beilage und eine Sauce Ihrer Wahl

Short Ribs

BBQ Short Ribs | Apfel-Tartar
CHF 45

Kalbssteak (ca. 300-350g)

CHF 58

Irisches Angus Entrecôte 200 / 300g

CHF 48/58

Gegrillte Schweizer Pouletschenkel

CHF 34

Norwegisches Lachsfilet 200g

CHF 36

Loup de Mer (Wolfsbarsch) 200g

CHF 34

SAUCEN

(je 4 CHF)

Zitronensauce
Hollandaise
Jus
Kräutersauce
Kräuterbutter
Bergpfeffersauce

SUPPEN

Melonensuppe

Melonensuppe | Popcorn | Gegrillte Melone | Radieschen
CHF 14

Bärlauchsuppe

CHF 12

DESSERTS

Apfeltarte

Mit Vanillesauce & Glace
CHF 12

Lavakuchen

Mit Beeren
CHF 12

Käseplatte

Auswahl von 5 Käsesorten | Feigensenf
CHF 18

STARTERS

Oysters 3/6 Pieces

Fine de Claire Oysters | Soy-Chili
| Shallot & Sherry Vinaigrette
CHF 19/37

Ceviche 100g / 160g

Kingfish | Ponzu | Lemon Pepper
Caviar | Chervil
CHF 23/36

Beef Tartare 79g / 140g

Swiss Beef Tartare | Micro Leaves |
Egg Yolk Cream
Zürich Fries + CHF 7
CHF 18/34

Carpaccio 100g / 160g

Beef Carpaccio | Yuzu | Ponzu |
Sesame | Lettuce | Coriander
CHF 28/32

Spicy Edamame

Edamame | Sea Salt Flakes | Chili
Flakes
CHF 8

Tempura

Crispy Swiss Seasonal Vegetables
with 3 Different Dips
CHF 21

Gyoza 6 /12 Pieces

Pan-fried Vegetable Gyoza | Shiitake
| Chili-Garlic | Teriyaki-Sauce
CHF 16/29

Caprese

Colourful Cherry Tomatoes | Tomato
Dressing | Burrata
CHF 14

Pulled Pork Bao

Pulled Pork | Chili Mayo | Coriander
| Spring Onion | Crispy Onions
CHF 18

Pulled Jackfruit Bao

Pulled Jackfruit | Chili Mayo |
Coriander | Spring Onion | Crispy
Onions
CHF 16

The Yarn Salad

With Balsamic or French-Dressing
CHF 14/18

Extras for the Salad:

Chicken Thigh + CHF 9
Beef Entrecôte + CHF 12

SIDE DISHES

(8 CHF each)

Mashed Potatoes
Beluga Lentils
Zürich Fries
Leaf Spinach & Mushrooms
Risotto
Ratatouille
Leaf Salad
Wild Broccoli

SOUP

Melon Soup

Melon Soup | Popcorn | Grilled
Melon | Radish
CHF 14

Wild Garlic Soup

CHF 12

PASTA & SPECIALITIES

Moules Et Frites (1 Kg)

Mussels | Vegetables | White Wine
| Zürich Fries
(Special serving dishes required
- please inform staff)
CHF 42

Tagliatelle Vongole

With Lemon Balm Sauce
CHF 32

Wild Broccoli

White Bean Purè
CHF 28

Cauliflower with Miso

Kartoffelpüree | Federkohlchips
CHF 28

Wild Garlic Spaghetti

With Pine Nuts
CHF 26

Fig Ravioli

White Wine Sauce | Figs | Goat
Cheese | Aragula
CHF 28

MAIN COURSES

*All main courses include one side
dish and one sauce of your choice*

Short Ribs

BBQ Short Ribs | Apple Tartare
CHF 45

Veal Steak (approx. 300-350g)

CHF 58

Irish Angus Entrecôte 200 / 300g

CHF 48/58

Grilled Swiss Chicken Thighs

CHF 34

Norwegian Salmon Fillet 200g

CHF 36

Loup de Mer (Sea Bass) 200g

CHF 34

SAUCES

(4 CHF each)

Lemon Sauce
Hollandaise
Jus
Herb Sauce
Herb Butter
Mountain Pepper Sauce

DESSERTS

Apple Tart

With Vanilla Sauce & Ice Cream
CHF 12

Lava Cake

With Berries
CHF 12

Cheese Platter

Selection of 5 cheeses | Fig Mustard
CHF 18