



Daily Menu

October 30th until November 3rd 2017
Monday until Friday 11:30 AM - 14:30 PM

Vegetarien Menu

"Mushroom gratin" with polenta, mushrooms gratinated with vacharin cheese with a 6 minute organic egg

26

Fish Menu

Salmon steak cooked with skin on, cooked with green lentils with baked tomatoes and roccula

33

Meat Menu

Fried white sausages with onion sauce on potato stick leeks, carrots and sautéed red onions with randensenf

33

Starters

	CHF
The famous bowl salad LIPP Green leaves, vegetables, mushrooms and boiled egg	14
Game terrine with smoked bacon, pistachio, pear and quince jelly	18
Steamed Artichoke herbs, vinaigrette	19
Norwegian King Crab Salad mango, tomato, avocado, coriander lemon-honey dressing and orange-ginger reduction	36
Avocado ½ / 1/1 herbs vinaigrette mushrooms / shrimps	16/19 +3/+4
Scottish Salmon sour cream, pickles, hazelnut vinaigrette and toasted rye bread 80g / 120g	27/37
Beef tartar with cognac (CH) capers, gherkins and toasted rye bread 100g / 150g	29/39
Fois Gras Terrine fig chutney, salad and toasted rye bread 60g / 90g	29/39
Small plate of «Hors d'œuvres LIPP shrimp, egg mimosa, beef tatar, smoked salmon mushroom, pickles, salad, leek-vinaigrette and fois gras terrine	39
Plate of mussels 250g	19.50

Soups

	CHF
Fish soup with Rouille sauce and croûtons	16/22
Pumpkinoup with hazelnuts and whipped cream	11

Main dishes

	CHF
Grilled veal "Paillard" 140g (CH) french fries and LIPP vegetables sauce béarnaise or garlic-herb butter	41
Sliced Veal "Zuerich Style" (CH) veal kidneys, mushroom sauce and swiss hash browns	52
Pheasant breast 150g (GB) spätzli, red cabbage, pear and chestnuts	42
Café de Paris butter gratinated sirloin steak (220g,A) served with french fries and LIPP vegetables	49
Deer shank (AT) braised in redwine with polenta, mushrooms olive and lemon salsa	44
Golden trout green lentils vinaigrette, mashed carrots grilled zucchini and fennel	45
King Prawns Tomato, pepper, garlic and chili noodles and American sauce	42
Vegetarian dish	
Pumpkin risotto with poached egg, green leaves and aged parmesan cheese	28
Linguine mushroom cream sauce swiss chard and zucchini	26

Side dishes

	CHF
French fries	6
LIPP vegetables	6
Tagliatelle	6
Ratatouille	6
Spinach	6