



BUECH
HERRLIBERG
BY THE LIVING CIRCLE

Appetizers

	Appetizer	Main course
Colourful leaf salad Radish peach tomberries cereals herbal vinaigrette	17	
Lettuce hearts BUECH Dressings: BUECH-dressing made with white tomato fond or herbal vinaigrette	17	
Beef tartar Stained egg yolk from our farm “Schlattgut” smoked paprika creme local cress Buech bread	29	46
Pulpo carpaccio “salade niçoise” Tuna beans Taggiasca olives egg	32	44
Couscous salad Alpstein chicken pomegranate parsley soy yogurt	28	
Burrata Kiwi cucumber Thai basil citrus	24	32

Soups

Gazpacho Andaluz Jalapeño foam		17
Buttermilk-avocado soup Prawn almond		19
Curry soup Pineapple coconut		17

Main courses

	Small portion	Main course
Risotto from Terreni alla Maggia Green asparagus chanterelles strawberries	28	39
Oxtail ravioli Tomatoes basil pine nuts	38	48
Salmon fillet Miso fried rice pak choi mung beans Chilli-beurre blanc		52
Sea bass from the oven (for 2 people) Artichoke ragout lemon-thyme risotto olive-capers vinaigrette	p.P.	69
Veal liver escalope Sage butter caramelized apples spinach mashed potatoes	44	51
US Beef Short Ribs Corn puffs coleslaw pop corn		62
Lamb's loin Quinoa edamame pointed peppers chimichurri		56
Veal schnitzel Cucumber salad potato salad with pumpkin seed oil	43	48
Veal Cordon Bleu Mutschli cheese Herrliberg ham cucumber salad potato salad with pumpkin seed oil		49

Meat and fish declaration:

Our waiters are happy to inform you regarding ingredients that can cause allergic reactions or intolerances.
Country of origin: Beef: Switzerland/USA | Veal/Liver: Switzerland | Ham: Switzerland | Lamb: Switzerland
Fish: All our fish and crustaceans are purchased from controlled farming: Seabass: Spain, Salmon: Scotland

Prices in CHF | incl. 8,1% VAT