

SCHÜTZEN

RESTAURANT



pour commencer

Salade de saison · 9 / 13

Seasonal salad with homemade pickles

Salade de mâche · 18

Lamb's lettuce with bacon, egg and croutons

Saumon suisse, mangue et avocat · 21

Marinated Swiss salmon, mango and avocado cubes, tom yam nuts, coriander

Velouté de potimarron · 13

Hokkaido pumpkin soup, ginger, curry, coconut milk

Tartare de bœuf d'hiver 24

Winter beef tartare, nuts, pear, crispy baguette



le poissonnier

Steak de Saumon suisse et épinard · 41

Swiss salmon steak on fresh creamed spinach, beetroot julienne, tagliolini

Filet de sandre · 43

Pike-perch fillet, parsnip, risotto, Noilly Prat sauce, Brussels sprout leaves

Crevettes géantes d'hiver · 38

Giant prawns pan, seasonal vegetables, jasmine rice, coconut sauce

le boucher

Souris d'agneau de sept heures · 42

Lamb shank cooked for seven hours, mashed potatoes, saffron-cabbage

Rib eye de bœuf, 250g · 54

Rib-eye steak, cassis jus, green vegetables, fried potatoes

Cordon bleu de porc, 300g · 39

Pork cordon bleu, French fries, fresh market vegetables

le maraîcher

Poêlée de champignons à la crème · 32

Mushroom pan with creamy sauce, tagliolini, parmesan slices, herb bouquet

Risotto d'épinards et ricotta · 28

Spinach and ricotta risotto, pear cubes, beetroot julienne

Assiette vegane façon wok · 29

Seasonal vegan wok pan, smoked tofu, coconut sauce, jasmine rice



pour finir

Cheesecake aux marrons · 16

Chestnut cheesecake, kumquats, whipped cream

Camembert dans sa boîte · 9

Camembert with fruit and herbs

Coupe Nesselrode · 16

Homemade vermicelles, vanilla ice cream, meringue, whipped cream

Café gourmand du Schützen · 9.50

Espresso, tiramisu ice cream

Ice cream and vegan sorbet · per scoop 4

Ice cream: Fior di Latte, pistachio, vanilla, chocolate, caramel, mocha, strawberry
Sorbet: banana, lime-basil, mango and green apple



carte blanche

Give our chef de cuisine David Heisch free rein and enjoy a delicious 3-course surprise menu.

from 2 persons (in the evening)



choix du sommelier

Chablis

Chardonnay

2021/2022, Domaine Soupé, Burgund

10 cl · 9 / 75 cl · 59

Full-bodied wine with a wonderful balance between salty minerality and fresh fruit flavors.

Mathier's Optimo

Diolinoir, Gamaret,

Cabernet Sauvignon, Syrah

2022, Adrian & Diego Mathier, Salgesch

10 cl · 9 / 75 cl · 57 / 150 cl · 89

This Optimo impresses with its deep dark colour, supported by finely integrated barrique and soft tannin structure.