

# SCHÜTZEN

## RESTAURANT



### *pour commencer*

**Salade de saison · 9 / 13**

Seasonal salad  
with homemade pickles

**Œuf poché · 18**

Poached egg on pumpkin puree,  
venison raw ham

**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'automne · 24**

Autumn 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'automne · 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

**Ris de veau en basse température · 39**

Veal sweetbread cooked at 63 °C,  
pumpkin puree, wild broccoli

### *le maraîcher*

**Poêlée de girolles à la crème · 32**

Chanterelles with cream 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.