



Restaurant Julen

SUMMER 2019

STARTERS & SALADS CHF

Vitello tonnato with rocket and herb salad	20
Argus beef filet tartar with cucumber, onions, sesame oil black pepper and pretzel toast	24
Goats cheese terrine with grapes, air-dried meat and red-wine pear	20
Mixed leaf salad with porcini mushrooms and avocado on elderflower and thistle oil dressing	17
with fillet of lamb	21
Basil brioche	
filled with fresh cheese, smoked salmon and onion	19
filled with fresh cheese, avocado and mango	19
Salad from our buffet	15

SOUPS

Cream of wild garlic soup with smoked salmon	14
Cream of curry soup with pineapple	14
Bouillon with vegetable omelet	14

FOR THE SMALL APPETITE

Cannelloni with rabbit filling on leaf spinach with herb butter	19
Crispy chicken breast on pak choi with pine nuts and coriander	18
Thyme noodles with sheep cheese and nut oil	18
Valais platter with air-dried meat, homemade dried lamb leg, raw ham, bacon, salami and cheese	29

MAINS	CHF
Fillet of beef, roasted medium with Tequila sauce vegetables and sweet-corn gnocchi with chili	54
½ Portion	37
Fillet of beef, matured in Alpine hay, roasted medium with thyme noodles and vegetables	55
Duck breast roasted with sesame oil and thyme oriental rice and vegetables	41
Iberico pork cutlet with dried tomatoes, basil and olive oil potato gratin and vegetables	49
Saltimbocca of lamb cutlet on leaf spinach chick pea-lentil-spinach balls and red-wine gravy	49
Medium roasted entrecote of Irish beef under a pumpkin seed and rye bread crust with cheese sweet-corn chili gnocchi and vegetables	51
Lamb ragout of „Pauls Blacknose lambs“ with rice and vegetables	38
Braised lamb knuckle in aromatic red-wine sauce potato gratin and vegetables	39
Lambs tongue in port wine sauce with noodles and vegetables	31
Medium roasted rack of lamb with potato gratin and vegetables	56
Lamb or lamb and cheese sausage with rösti and vegetables	30
Sliced veal “Zurich style” with rösti and vegetables	38
½ Portion	27
And of course the escalope “Vienna style” with side dish of your choice and vegetables	38
½ Portion	26

FROM THE LAKES & OCEANS OF THE WORLD CHF

Swordfish steak on green asparagus mango and red onions	45
½ Portion	30
Masaman thai curry with vegetables, potatoes and prawns	42
Fillet of sea bass with dried tomatoes, basil and olive oil thyme noodles and vegetables	45

WANT A CHANGE FROM MEAT & FISH?

Sweet-corn and chili gnocchi with dried tomatoes basil and olive oil	25
Chick pea and lentil balls with spinach filling tomato and curry sauce	25
Masaman thai curry with vegetables and potatoes	25

MEAT & CHEESE FONDUES price per person

Fondue Chinoise	45
Fondue Bourguignonne	45
Shepherd's fondue with lamb	45
Cheese fondue «maison» served with white bread	29

OUR SWEET TEMPTATIONS	CHF
White chocolate mousse on hazelnut japonaise and dried pear	15
Warm chocolate cake with strawberry and mint ragout	16
Curd cheese and raspberry tartlet with chocolate and lime sauce	14
Panna cotta of coffee beans with plums seasoned with Aperol	13
Apple cake slice with Calvados and vanilla ice cream	14
Fruit plate with sour-cream sorbet	13
Caramel flan with cream and fruits	11

Declaration meat and fish

Lamb: home grown (depending on availability) then NZ / AUS

Beef: CH, AUS, USA

Veal: CH

Porc: CH

Chicken: CH, France, Hungary

Venison: New Zealand, Argentina

Fish and seafood: CH, Atlantic, Asia

Prices include 7,7 % taxes and services in Swiss Francs.

Please let us know if you have any allergies or indigestibility.

We would be pleased to suggest alternatives.

Tradition Julen is ISO certified, standardized processes are guaranteed

