

Starters

Duck Foie gras “au torchon” Green apple jelly and autumn chutney	35.-	
 Sashimi of Scottish salmon with Aquitaine caviar “Prunier” Rösti potato, cheese cream with herbs	39.-	
Game pie served with onion jam, cranberries and condiments	36.-	
Parsnip velouté with a sheep’s cheese mousse	29.-	

Healthy options

 Seasonal tossed salad, Raw and cooked vegetables, lemon and olive oil dressing	35.-	 
Organic poached egg, seared mushrooms Emulsion of persillade	29.-	
Quinoa and fonio salad Avocado, soy and sesame vinaigrette	31.-	 
Fingers of tuna fillet smoked with yuzu black tea Wakame seaweed salad	37.-	

Pasta and risotto

Casarecce pasta with seasonal mushrooms and celery pesto	35.-	
Acquarello risotto, giant Tiger prawn and tomato tapenade	49.-	

The dishes marked with an  are original recipes of Mrs. Béatrice Tollman

The dishes marked with an  are gluten free, the  indicates that the dish is vegan

Tell us your intolerances and allergies,
We will gladly inform you of the possible presence of allergens in our dishes

Fish

Roasted scallops Variation around squash and pumpkin	42.-	
Low heat salmon fillet from Isigny Endives "a la minute" and potato gnocchi	45.-	
 Shrimp Stroganoff served with basmati rice	43.-	
 Dover sole from Bretagne , grilled or "meunière" Seasonal vegetables and steamed potatoes with fresh herbs	79.-	
Grilled fish , may vary upon availability and weight (for 2 persons) Turbot and John Dory fr. 19.-, Sea bass fr. 18. - Per 100grs		

Meats

Roasted rack of deer, "poivrade sauce" Confit shallot, potato mille-feuille and mushrooms	Serves 1 pers. 58.- Serves 2 pers. 110.-	
Old fashioned boar stew Spätzle and caramelized Brussels sprouts	39.-	
Wagyu rib steak (200 grams) Homemade allumette potatoes, vegetables and "Café de Paris" butter	149.-	
6 hours braised lamb shank with Indian spices Black lentils and seasonal vegetables	45.-	
 Chicken curry served with basmati rice, chutney and Indian sambals	49.-	

"Side dishes"

Selection of: Sautéed seasonal vegetables, creamed or steamed spinach, Caramelized Brussels sprouts, mushrooms fricassée, basmati rice, Mac & Cheese, potato mousseline, rock salted fries and spätzle	10.-
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The origin of our meat and fish is available at the entrance of the restaurant

Prices are in CHF, 7.7% VAT and service charge included