


STARTER

Cos Lettuce 14,-
 French dressing | organic country egg | bacon | Pecorino DOP | pine nuts
 >also vegetarian possible< 

Asparagus-Cream-Soup   12,-
 with asparagus | organic wild garlic oil
 + fried scallops (MSC/ FAO 61) +15,-

Pullmans Club-Sandwich 26,-
 BIO guinea fowl breast (FR) with thyme-honey glaze | bacon
 mountain cheese "Alpine dairy Grund" | Scrambled eggs
 tomato chutney | roasted bell peppers | spinach | cos lettuce
 brioche toast

Pullmans Vegi-Club-Sandwich  26,-
 Grilled asparagus with thyme-honey glaze
 other ingredients like >club sandwich<

Black Angus Beef (URY) Tatar ... 70g 26,- . | 140g 36,-
 Red onions | parmesan cheese | olive oil | Sauce steak-tatar
 caper apples | brioche | butter

A warm welcome

Some things just never go out of fashion. Especially when they are always presented in first-class quality. You will find the best examples of this on this menu.

Enjoy your meal

KIDS

Pappardelle 16,-
 Tomato sauce

Chicken schnitzel (FR)
Viennese style 19,-
 French fries

PULLMAN BURGER

Vegi burger  24,-

beef burger  „160g“ Butcher`s shop Jenzer 26,-

all Burgers with:
 Vadouvan ketchup | braised onions | mountain cheese „Alpine dairy Grund“
 Black garlic mayo | cos lettuce

+ bacon | + fried egg each + 2,-

Dear guests

We use meat from Swiss production. Exceptions are specially declared.

On request, our employees will be happy to inform you about ingredients in our dishes that could trigger allergies or intolerances.

Prices in CHF including 7.7% VAT.

Invoices in Euro are issued at the current daily exchange rate

 vegetarian  vegan  gluten-free

LIGHT & TASTY

Pappardelle  29,-
 Saffron-Sauce | Taleggio DOP | Vincotto

Pike-perch dumplings (MSC EU) 32,-
 Crustacean-Champagne-Sauce | snow peas | carrots | asparagus

Vegan Tarte flambée „Pullman style“   23,-
 Romanesco | cheese | New-Roots-cream | pine nuts

Tarte flambée „Pullman style“ 23,-
 bacon  | cheese | crème fraîche | onions | chives

MAIN COURSES

Sliced Veal  „Zurich style“34,-
 Cream | mushrooms | Riesling | parsley | onions

Veal sausage  **Basel Style “150g”**
Butcher`s shop Jenzer19,-
 braised onions | port wine jus | herb salad

Wiener Schnitzel small 24,- | large ..39,-
 cranberries | lemon | anchovies | capers
 small side salad

Organic Guinea fowl Paillard32,-
 Salsa Picante | mixed mushrooms | arugula

Black Angus beef fillet (URY).....180g 42,-
 “Pullmans Café de Paris” butter or Madeira-Jus

SIDES+8,-

- French fries
- parpadelle
- rice
- Risotto
- parisian Potatoes
- green Asparagus
- with asparagus
- spinach
- snow peas
- romanesco

RECOMMENDATION OF THE MONTH

Wine1 dl.9,-
 Les Fils de Carles Favre SA | AOC | Valais | 2014 (dessert wine)

Beer3 dl.....6,90
 Grimmbergen blond

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SWEETS & CHEESE

Crema Catalana 14,-
 Blood orange sorbet

warm chocolate cake 12,-
 Vanilla ice cream | berry sauce

Homemade cake of the day 7,-

Ice Cream & Sorbet   4,-
 Per scoop

Cheese selection 18,-
 Sauces | fruit bread