

APPETIZERS

VEGETARIAN	Krafft salad bowl with vegetables, seeds & grains VEGAN, GLUTEN FREE	14.50 / 25
	Blanc Battu – creamy curd cheese with grilled peach, pickled grapes, almonds & tarragon GLUTEN FREE, VEGAN UPON REQUEST	23
SOUP	Pumpkin Velouté with roasted pumpkin seeds, crème chantilly, crispy fried onions & pickles GLUTEN FREE, VEGAN UPON REQUEST	22
MEAT	Beef Tatare with egg yolk, capers, pickles, Parmesan cheese & toast GLUTEN & LACTOSE FREE UPON REQUEST	27 / 45
	Bone Marrow with herb salad, baguette & verjus vinaigrette GLUTEN & LACTOSE FREE UPON REQUEST	21
	Pâté en Croûte – homemade pâté with house-aged charcuterie, mushroom pâté, pickled gherkins, Pommery mustard, onion chutney & toast	29
FISH	Gambero Rosso Carpaccio with tomatoes, plum, grapefruit, pistachios & basil GLUTEN FREE, LACTOSE FREE	32

Beautiful moments on the Rhine
since 1873

LORENZ'S MENU

SURPRISE

3 courses 85
+ optional 4 courses +16

MAIN COURSES

MEAT	Demi-poulet rôti - roasted half chicken with summer vegetables, Pomme Ratte potatoes & sauce verte GLUTEN FREE, LACTOSE FREE UPON REQUEST	43
	Entrecôte Café de Paris butter with fries	62
FISH	Sole meunière with broccoli & mashed potatoes GLUTEN FREE UPON REQUEST	61
	Steamed sea bass with artichokes à la barigoule – Provençal style, chanterelles, courgettes, green beans & fregola sarda LACTOSE FREE, GLUTEN FREE UPON REQUEST	49
VEGETARIAN	Ratatouille with garlic baguette, sauce pistou, roasted hazelnuts & herb salad VEGAN & GLUTEN FREE UPON REQUEST	37
	Ricotta gnocco chanterelles, courgettes, cauliflower purée, preserved lemon and green bell pepper vinaigrette, hazelnuts	43

BIG PIECE

MEAT	Braised lamb shank approx. 800 g with spinach & mashed potatoes GLUTEN FREE, LACTOSE FREE UPON REQUEST	98
	Côte de bœuf approx. 800 gr with broccoli, fries, Café de Paris butter & jus GLUTEN FREE UPON REQUEST	178
FISH	Whole turbot approx. 1 kg with cherry tomatoes, spring onions, zucchini & Fregola Sarda GLUTEN FREE UPON REQUEST	145

«You have to be romantic,
to invest yourself, your money and
your time in cheese»

ANTHONY BOURDAIN

CHEESE

WE LOVE CHEESE	A carefully selected cheese variation by Rolf Beeler, Maître Fromager	19
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DESSERT

WE LOVE SWEETS	Tarte Tatin to share +1 scoop of ice cream PRE-ORDER WITH YOUR APPETIZERS	41 + 5
	Plum tartlet with vanilla cream, poached plum, meringue & Crème fraîche ice cream	21
	Homemade Chocolate Mousse “Krafft” with crème Chantilly VEGAN, GLUTEN FREE	17
	Crème Brûlée GLUTEN FREE	15
	Ice cream & Sorbet VEGETARIAN / VEGAN, GLUTEN FREE	5

ALL PRICES IN CHF AND INCLUDING VAT.
OUR STAFF IS HAPPY TO PROVIDE INFORMATION ABOUT ALERGENES.

DECLARATION MEAT: JENZER NATURA QUALITY
CH: BEEF, PORK, LAMB

DECLARATION POULTRY:
CHICKEN

DECLARATION FISH:
FAO 27: SOLE, TURBOT, SEA BASS, GAMBERO ROSSO
GREECE: SEA B
DECLARATION BREAD:
BREAD LOVE, CH