

# **Wine**

## **Erich Meier**

Blanc de Blancs – AOC Zürich  
Chardonnay  
18

## **2019 Roland und Karin Lenz**

Cuvée 1844 Ostschweiz  
Chenin Blanc  
12

## **2021 Weinbau von Tscharner**

Mariage, AOC Graubünden  
Pinot Blanc, Chardonnay  
22

## **2022 Staatskellerei Zürich**

EO Noir – Vin de Pays  
Gamaret  
15

## **2019 Domaines Rouvinez**

Malvoisie Les Fleurs AOC Wallis  
Pinot Gris - sweet  
11

## **Wine Pairing**

60

## **Swiss National Day Menu**

### **Swiss Alpine Salmon**

Ceviche, Raspberries,  
Red Onion & Wasabi

### **Capuns with Lago Maggiore Pike-Perch**

Chard, Chanterelles,  
Farmhouse Bacon & Blanc-de-Noir Foam

### **“Swiss Grand Gru” Rib Eye Steak**

from the Charcoal Grill  
Grilled Corn, Potatoes from the Albula Valley &  
Rosemary Honey Butter

### **Meringue**

Marinated Strawberries,  
Gruyère Double Cream & Lemon Verbena

120