



Winter menu



Restaurant Elements
Baden



Starters

Field salad with truffle and cheese crostini with a cornet of grisons raw ham	16
Poultry liver terrine on kohlrabi carpaccio with pears and cress salad	18
Roasted fillet of gilthead gratinated with cherry tomatoes and croutons	22
Starters Trilogy baked sweetbreads, chicken breast asian marinated and roasted prawn served on vegetables salad	19
Homemade raviolis with bio veal liver and sage in butter swunged served with creamy savoy cabbage	19
Kuratli's smoked salmon served with toast, butter and horseradish as main course	19 32

Soups

Grisons barley soup	11
Cress soup with croutons	14
Our homemade soup of the day	9



Our specialities served in the iron pot

Home made potato gnocchi

on gorgonzola cream sauce with walnuts
served with mixed vegetables

26

Paëlla

Rice with saffron, chicken, fish, sleeper lobster and mussels
served with mixed vegetables

39

Pike perch and slipper lobster on soft sauerkraut

on a riesling sauce with chive and fried bacon stripes
served with boiled potatoes

41

Our classics

Fried giant prawns with garlic oil

with wok vegetables and basmati rice

41

Capuns – filled chard wraps

gratinated with raw ham and cheese
The best in town!

27

Beef fillet served in the sizzling pan

additional shrimps
served with autumn vegetables
and a side order of your choice

48

52

Side orders: french fries, boiled potatoes, potato gratin, rice,
basmati rice, noodles and spaetzle



Pork fillet medallions in a bacon coat served on savoy cabbage and home made potato-gnocchi	37
Veal escalope sandwich with poultry liver and hollandaise overbaked on two-tone cream noodles with pepper from Madagascar, mushrooms and tomatoes	42
Chicken breast from „Mägenwil“ filled with truffle-brie on a gravy with tomato served with potato gratin and mixed vegetables	34
Poached fillet of gilthead with a ragout from capers, tomatoes and onions served with minutina	38
Side orders: french fries, boiled potatoes, potato gratin, rice, basmati rice, noodles and spaetzle	
 Our classics	
„Züri-Gschnätzlets“ Veal strips Zurich style with mushrooms cream sauce hashbrown and fresh vegetables	42
„Bratwurst“ from our local butcher with delicious onion sauce hashbrown and fresh vegetables	25
Veal escalope Viennese style with lemon and french fries	35



Dessert

Crêpes Suzette flambé served with vanilla ice cream	14
Chocolate mousse served on cream sauce mirror	12
Mascarpone mousse with caramelised orange fillets	12
Vermicelles chestnut cream spaghettis with whipped cream	11
Homemade creme caramel garnished with fresh fruits and whipped cream	11
Dessert plate a fory through our sweet bakery	17
Cheese selection „Maître Fromagier Marcel“ selected cheese from our local cheese expert	16
Fruit salad with whipped cream or swiss cherry brandy	11 13
Coupe Danemark with vanilla ice cream, chocolate sauce and whipped cream	11
Coupe Nesselrode chestnut cream spaghettis with meringues and a scoop vanilla ice cream	13
Ice coffee espresso croquant ice cream with whipped cream and chocolate-coffee beans	11
Lemon & lime sherbet with iced Vodka	13
Grapefruit & orange sherbet with cooling Campari	13
Passion fruit & mango sherbet with Bacardi, orange juice and limes	13
Flavours per scoop	3.5
with whipped cream	1.5

We serve the delicious Mövenpick ice cream:
Vanilla Dream, Espresso Croquant, Caramelita, Strawberry, Joghurt, Pistachio, Chocolate,
Lemon & Lime sherbet, Grapefruit & Orange sherbet, Passion Fruit & Mango sherbet

