EQUINOX

APERITIF

Aperol Spritz 16
Aperol / Prosecco / Soda
Aperol / Prosecco / soda water

Lillet Wild 16
Lillet Rose / Beeren Tonic
Lillet Rose / berry tonic

Hugo 16
Holunderblütensirup / Prosecco / Limette / Minze/ Soda
Edelflower syrup / Prosecco / lime / mint / soda water

CHAMPAGNER / CHAMPAGNE

	0.1L
Billecart-Salmon Extra Brut "Le Réserve" AOC Pinot Noir, Chardonnay, Pinot Meunier Billecart-Salmon, Champagne, FR	17
Billecart-Salmon Extra Brut "Le Rosé" AOC Chardonnay, Pinot Meunier, Pinot Noir Billecart-Salmon, Champagne, FR	21

SCHAUMWEIN / SPARKLING WINE

	0.1L
La Fête sans Deux Frères Alkoholfrei Deux Frères, Zürich, CH	9
Anima Prosecco DOC Extra Dry 2024 Glera L'Anima di Vergani, Veneto, ITL	9
Anima Prosecco DOC Rosè Brut 2024 Glera, Pinot Noir L'Anima di Vergani, Veneto, ITL	9

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VORSPEISEN / STARTERS

Renaissance Caesar Salat mit knusprigem Poulet **19 | 29**
Lattich / Parmesan / Ei / Speck / Brot-Chips / Tomaten
Renaissance Caesar salad with crispy chicken
Lettuce / Parmesan cheese / egg / bacon / bread chips / tomatoes
(3,5,7,11,12,14)

Herbstlicher Salat **19**
Burrata / Blattsalat / eingelegte Nektarinen /
marinierte Datterini-Tomaten / Kräuter-Ahornsirup-Vinaigrette
Autumn salad
Burrata / leaf salad / pickled nectarines / marinated Datterini tomatoes
Herb-maple syrup vinaigrette
(11)

Landrauch-Schinken - Rotweinbirne **21**
Feigen-Honig-Vinaigrette / Eingelegte Perlzwiebeln / Pekannuss /
Bsoffnig Käse
Smoked ham - red wine pear
Fig honey vinaigrette / pickled pearl onions / pecan / Bsoffnig cheese
(5,9,11)

Gebeizter Saku Tuna **24 | 39**
Sesam-Soja / Tobiko / Ingwer / Mangosalat
Cured Saku Tuna
Sesame soy / tobiko / ginger / mango salad
(3,4,6,12)

SUPPEN / SOUPS

Miso-Zwiebel-Consommé **17**
mit gepickelten Zwiebel-Käse-Ravioli
Miso onion Consommé
with pickled onion cheese ravioli
(1,4,6,7,11,12)

Kürbiscremesuppe mit Chorizo, Garnelen und Balsamico **16**
Pumpkin cream soup with chorizo, shrimps and balsamico
(1,9,11)

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PASTAGERICHTE / PASTA DISHES

Spaghetti Bolognaise mit Parmesan 32
Spaghetti Bolognese with Parmesan
(1,7,9,11,12)

Spaghetti mit Tomatensauce 28
Spaghetti with tomato sauce
(1,7,9,11,12)

Seafood Risotto 42
Black Tiger Garnelen / Jakobsmuscheln / Calamari
Seafood risotto
Black tiger prawns / scallops / calamari
(1,2,3,9,10,11,12,14)

Steinpilz Ravioli an Kräuterrahm / Macadamia / Sbrinz 36
Porcini mushroom ravioli with herb cream / macadamia / Sbrinz
(7,9,11,12)

FLAMMKUCHEN / TARTE FLAMBÉE

Flammkuchen Classic 26
Speck / Zwiebeln / Crème Fraîche
Tarte flambée classic
Bacon / onions / crème fraîche
(11,12)

Flammkuchen Lachs 26
Räucherlachsstreifen / Rucola / Crème Fraîche
Tarte flambée salmon
Smoked salmon strips / rucola / crème fraîche
(3,11,12)

Flammkuchen Veggi 26
Steinpilze / Rucola / Crème Fraîche
Tarte flambée veggi
Porcini mushrooms / rucola / crème fraîche
(11,12)

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FLEISCH- UND FISCHGERICHTE / MEAT AND FISH DISHES

Hirsch Entrecote **48**

Pfefferjus / Kräutersaitling / Preiselbeer-Knödel / Karotten

Venison Entrecôte

Pepper jus / King oyster mushroom / lingonberry dumpling / carrots

(1,7,9,11,12)

Schweinebauch **42**

Pad Kra Pou Sauce / Bimi-Brokkoli / Chili / Basilikum / Reis

Pork belly

Pad Kra Pou sauce / Bimi broccoli / chili / basil / rice

(2,3,6,12)

Geschmorte Rinderbäckchen **46**

Kartoffelnpüree / Rosenkohlblätter / Kürbis

Braised beef cheeks

Mashed potatoes / brussels sprout leaves / pumpkin

(1,9,11)

Baby-Seeteufel mit Knochen **48**

Krustentier-Velouté / Pastinake-Petersilienwurzelpüree / Pattinson

Baby monkfish with bones

Crustacean velouté / parsnip and parsley root puree / pattinson

(1,2,3,9,10,11,12,14)

Seehecht Knusperli **26**

Pommes / Remoulade

Pollock fish nuggets

French fries / sauce remoulade

(3,7,11,12)

Black Tiger- Riesengarnelen **42**

Pad Thai Gung / Reisnudeln / Sprossen / Erdnuss / Limetten / Chili / Tofu

Black Tiger - Giant prawns

Pad Thai Gung / rice noodles / sprouts / peanut / limes / chili / tofu

(3,6,7, 10,12,13)

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EQUINOX

BURGER / BURGERS

Angus Beef Burger **34**
BBQ / Japanische Mayonnaise / Salat / Tomate /
Zwiebel / Golden Frites
BBQ / Japanese mayonnaise / lettuce / tomato /
onion / golden fries
(7,11,12,14)

Angus Cheese Burger **36**
Raclette Käse / BBQ / Japanische Mayonnaise / Salat / Tomate /
Zwiebel / Golden Frites
Raclette cheese / BBQ / Japanese mayonnaise / lettuce / tomato /
onion / golden fries
(4,11,12,14)

Crispy Chicken Burger **34**
Pouletbrust / Mango Chutney / Salat / Tomate / Golden Frites
Chicken breast / mango chutney / lettuce / tomato / golden fries
(4,7,11,12)

EXTRAS / EXTRAS

Käse oder Bacon bei Burger / *Cheese or bacon to burger*	**3**
Burgerfleisch / *Burger meat*	**10**
Portion Black Tiger / Portion Black Tiger	**19**
Topping für Flammkuchen / *Topping for tarte flambée*	**8**
Beilagen / *Side dishes*	**9**
Beilagensalat / *Side salad*	**9**
Pasta mit Butter oder Olivenöl / *Pasta with butter or olive oil*	**19**

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DESSERTS / DESSERTS

Orangen-Amaretto-Tiramisu 12
Orange Amaretto Tiramisu
(5,7,11,12,13)

Schokoladensoufflé 17
Rum top / Sauerrahm- Kirsch Eiscrème
Chocolate souffle
Rum foam / sour cream cherry ice cream
(7,11,12)

Eiscreme & Sorbets 5
Sauerrahm-Kirschen / Schweizer Schokolade / Vanille
Haselnuss / Zwetschgen Sorbet
Ice Cream & Sorbets
Sour cream cherries / swiss chocolate / vanilla
hazelnut / plum sorbet
(7,11,12)

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DEKLARATION / DECLARATION

Rindfleisch, Kalb, Schwein und Poulet : Schweiz
Beef, veal, pork and chicken : Switzerland

Saku Tuna : Wildfang - FAO Nordwest Atlantik MSC
Saku tuna : wild-caught - FAO Northwest Atlantic MSC

Seehecht : Wildfang - Südost Atlantik
Pollock : wild-caught - Southeast Atlantic

Jacobsmuscheln : Wildfang - Niederlande
Scallops : wild-caught - Netherlands

Calamari : Wildfang - Ost Atlantik
Calamari : wild-caught - East Atlantic

Seeteufel : Wildfang - Nordost Atlantik
Monkfish : wild-caught - Northeast Atlantic

Black Tiger Garnelen : Wildzucht, Vietnam ASC
Black Tiger prawns: wild breeding, Vietnam ASC

Bäckereiprodukte: Alle unsere Backwaren werden in der Schweiz hergestellt
Backery products: All our bakery products are produced in Switzerland

ALLERGENEN /ALLERGENS

1 Sellerie – *Celery*
2 Weichtiere – *Mollusks*
3 Fisch – *Fish*
4 Sesam – *Sesame*
5 Schalenfrüchte (Nüsse) – *Nuts*
6 Soja – *Soy*
7 Eier – *Eggs*
8 Lupine – *Lupine*
9 Schwefeldioxid – *Sulfur Dioxide*
10 Krebstiere – *Crustaceans*
11 Lactose – *Lactose*
12 Gluten – *Gluten*
13 Erdnüsse – *Peanuts*
14 Senf – *Mustard*

Bei Fragen zu Allergenen und Zutaten, wenden Sie sich bitte an unser Servicepersonal.
For questions about allergens and ingredients, please contact our service staff.

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EQUINOX

OFFENE WEISSWEINE / WHITE WINE BY THE GLASS

	0.1L
La Solatia Pinot Grigio IGT 2024 Pinot Grigio Ruffino, Toscana , ITL	12
Mâcon-Chardonnay AOC 2024 Chardonnay Vuillemez Père & Fils, Bourgogne, FR	12
Pouilly Fumé Blanc AOP 2025 Sauvignon Blanc Domaine J. de Villebois, Loire	13
DW Cuvèe blanche Zürichsee 2024 Riesling-Sylvaner, Cab. blanc, Räuschling, Sauvignac, Muscaris Diederik, Zürich, CH	12
DW Pinot blanc Küsnacht 2022/2023 Pinot blanc Diederik, Zürich, CH	13

OFFENE ROTWEINE / RED WINE BY THE GLASS

	0.1L
Bolgheri Orio Il Casttellacio DOC 2023 Syrah, Merlot, Cabernet Franc Il Castellaccio, Bolgheri, ITL	12
Le Matou Rouge AOP Bio 2024 Grenache,Syrah,Cinsault,Carignan La Porte du Vin - Félix Guinand, Rhône, FR	11
Rioja Ontañón Crianza 2022 Tempranillo, Garnacha Bodegas Ontañón, Crianza, ESP	13
DW Pinot noir Barrique Küsnacht 2023 Pinot noir Diederik, Zürich, CH	14

OFFENER ROSEWEIN / ROSE WINE BY THE GLASS

	0.1L
Symphonie Rosé 2023 Grenache , Cinsault, Vermentino Maison Sainte Marguerite, Côtes de Provence, FR	9

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BIER VOM FASS / DRAFT BEER

	0.3L | 0.5L
Calanda Glatsch	7 | 9
Erdinger Weizen	8.5 | 10.5
	0.3L | 0.4L
Ittinger	8 | 9.5

MINERALWASSER / MINERAL WATER

	0.5L | 0.75L
Henniez Still Water	7.5 | 9.5
Henniez Sparkling	7.5 | 9.5

SOFTGETRÄNKE / SOFT DRINK

	0.33L
Coca-Cola / Coca-Cola Zero	6.5
Rivella rot / Rivella blau	6.5
	0.3L
Sinalco Original / Elmer Citro / Ramseier Apfelschorle	6.5
	0.2L
Thomas Henry Bitter Lemon / Tonic / Ginger Ale / Ginger Beer / Grapefruit	7

HEISSE GETRÄNKE / HOT BEVERAGE

Kaffee / *Coffee*	5.5
Espresso / *Espresso*	5.5
Doppio / *Double espresso*	7
Cappuccino / *Cappuccino*	7
Latte Macchiato / *Latte macchiatto*	7
Heisse Schoggi / *Hot chocolate*	7
Irisch Kaffee / *Irish coffee*	15
Ronnefeldt Tee / *Ronnefeldt tea*	5.5

English Breakfast, Very Earl Grey, Mindful Mint, Himalayan Heaven
Lemon Green, Fruits of Joy, Green Dream, Magic Africa
Wonderful Verbena, Mountain High, Spice of Life, Charming Camomile

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