

Evening Menu

Seasonal dishes

- Creamy white asparagus soup with smoked salmon strips and wild garlic pesto 14.50
- Colourful quinoa bowl with green asparagus, crispy falafel, broccoli, courgette, radish and avocado, with our homemade tahini-lime dressing *vegan* 25.50
- A spring cordon bleu of pork with wild garlic and cream cheese filling, between a slice of raw ham and fresh alpine cheese, served with glazed carrots and crispy French fries 35.50

*„Heavier-than-air flying machines
are impossible. ”*

Lord William Thomson Kelvin - 1895

Salades and starters

Crunchy green leaf salad	vegan	8.50
Mixed market salad	vegan	9.50
Homemade soup of the day	vegetarian	9.50
Aperitif platter with Mostbröckli, Bündner Salsiz, farmhouse bacon and Swiss cheese, served with silver onions and gherkins		22.50
Creamy saffron risotto with fried mushrooms and strips of beetroot served with a crunchy pear chip	vegan	26.50
Battered fish nuggets, on a bed of crisp Market salad, served with homemade tartar sauce		32.50
Beefsteak tartar refined with brandy, served with egg, capers, onions and toast		
small portion 70 gram		26.50
large portion 140 gram		31.50

„For the majority of people, the use of tobacco has quite a beneficial effect “

Dr. Ian McDonald, surgeon- 1963

Vegetarian main courses

Homemade Rösti Valais style with tomato slices and gratinated with crispy raclette cheese	vegetarian	23.50
Seasonal vegetable plate with falafel and garnished with roasted sesame seeds	vegan	28.50,
Colorful vegetable lasagne with a hearty tomato sauce with beetroot, eggplant and spinach leaves	vegetarian	28.50
Sliced Quorn Zurich style with mushrooms and cream sauce, served in a silver pan with a golden-brown fried Rösti on the side	vegetarian	34.50
Extra Supplement		7.50
French fries	Rösti	
Röstikroketten	Rice	
Seasonal vegetables	Noodles	
Boiled potatoes	Salad	

*„I do believe in the horse. The automobile is no more
than a transitory phenomenon “*

Kaiser Wilhelm II. - 1906

Classic Swiss dishes

Breaded pork cutlet, served with French fries and vegetables	26.50
Zurich style tripe in a white wine sauce with caraway seasoned and served in a silver pan, with boiled potatoes as a side dish	nose to tail 27.50
Ticino style tripe with a spicy tomato sauce served in a silver pan, with boiled potatoes as a side dish	nose to tail 27.50
Lean boiled meat with a strong horseradish foam, cranberries and spicy mustard fruits, served with boiled potatoes	31.50
Homemade pork Cordon Bleu, filled with Swiss Gruyère and juicy farmer's ham, served with French fries and vegetables	32.50
Sliced veal liver sautéed in a pan, refined with fresh herbs and served with served with a crispy Rösti	nose to tail 34.50
Sliced veal Zurich style on a creamy white wine sauce with mushrooms optionally with or without kidneys, served with a golden-brown fried Rösti	nose to tail 42.50

**"The Internet's impact on the economy has been no
greater than the fax machine's"**

Paul Krugman - 1998

Our popular seasonal desserts

Fresh strawberries with whipped cream	8.50
Coupe Romanoff with Mövenpick vanilla ice cream and whipped cream	12.50
Battered apple rings with one scoop Mövenpick vanilla ice cream and garnished with whipped cream	12.50
Refreshing Coupe Colonel with two scoops of lemon sorbet with a good shot vodka	13.50
Iced plum water with two scoops of Mövenpick berry sorbet	13.50



Weinstube im Jahr 1938