

# Evening Menu

## Seasonal dishes

Fresh summer Gazpacho with herb oil and burratina,  
served with our homemade sourdough bread 14.50

vegetarian

Colorful mango salad with grilled peach  
and garnished with umami cress 15.50

vegan

Hearty Sausage-Cheese Salad with Cervelat,  
alpine cheese and pickled red onions,  
served with our homemade French dressing 21.50

Oven-roasted sweet potatoes with guacamole, black garlic  
and garnished with a bouquet of fresh salad greens 29.50

vegan

Organic Swiss Trout (300g), pan-fried whole,  
with baby potato salad, dill tomato salsa,  
and fresh garden cress 39.50

*«Generations will pass before man  
ever lands on the moon.»*

*Sir Harold Spencer - 1957*

## 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 whitewine risotto served with pea puree and Parmesan slices, with fresh herbs garnished	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

*«Computers in the future may weigh  
less than 1.5 tons.»*

*Popular Mechanics - 1949*

## 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,

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  
Seasonal vegetables  
Boiled potatoes  
Rice

Rösti  
Noodles  
Salad

*«Radio has no future. »*

*Lord Kelvin - 1897*

## 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

*«I must confess that my imagination refuses  
to see any sort of submarine doing  
anything but suffocating its crew  
and floundering at sea. »*

*H. G. Wells - 1901*

## Our popular seasonal desserts

Fresh strawberries with whipped cream	8.50
Coupe Romanoff with Mövenpick vanilla ice cream and whipped cream	12.50
Homemade chocolate mousse with a peach fan 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



Weinstube im Jahr 1938