

# Evening Menu

## Starters

|                                                                                                                             |            |       |
|-----------------------------------------------------------------------------------------------------------------------------|------------|-------|
| Crunchy green leaf salad                                                                                                    | vegan      | 9.50  |
| Mixed market salad                                                                                                          | vegan      | 11.50 |
| Onion cream with pickled mushrooms                                                                                          | vegetarian | 13.50 |
| Clear beef broth with boiled beef garnish & baby carrots                                                                    |            | 14.50 |
| Aperitif platter with Mostbröckli, Bündner Salsiz, farmhouse bacon and Swiss cheese, served with silver onions and gherkins |            | 23.50 |
| Beefsteak tartar (70g) with egg yolk jelly, homemade pickled vegetables & toast, garnished with Umami Cress                 |            | 26.50 |

## Main courses & classic Swiss dishes

|                                                                                                                                |              |       |
|--------------------------------------------------------------------------------------------------------------------------------|--------------|-------|
| Crispy homemade farmer's Rösti with bacon, a fried egg and topped with alpine cheese                                           |              | 24.50 |
| Breaded pork cutlet, served with French fries and vegetables                                                                   |              | 28.50 |
| 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 | 28.50 |
| Ticino style tripe with a spicy tomato sauce served in a silver pan, with boiled potatoes as a side dish                       | nose to tail | 28.50 |

***«The Wall will be standing in  
50 and even in 100 years.»***

***Erich Honecker - 1989***

|                                                                                                                                                                                   |                      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|
| Grilled wild boar sausage from Winterberg near Zürich served with a rich stock, a golden-brown Rösti and sauerkraut                                                               | 29.50                |
| Homemade pork Cordon Bleu, filled with Swiss Gruyère and juicy farmer's ham, served with French fries and vegetables                                                              | 34.50                |
| Homemade battered fish nuggets from lake Zürich, on a bed of crisp Market salad, served with tartar sauce                                                                         | 36.50                |
| Tender venison strips in a dark wild mushroom sauce, served with spaetzle and red cabbage and garnished with fresh chives                                                         | 36.50                |
| Sliced veal liver sautéed in a pan, refined with fresh herbs and served with a crispy Rösti and market vegetables                                                                 | nose to tail 38.50   |
| Veal cheek in its own gravy with homemade mashed potatoes, served with carrots and seasoned with crème fraiche                                                                    | nose to tail 43.50   |
| Venison entrecôte on game jus with a baked potato filled with sour cream, served with homemade red cabbage and garnished with smoked almonds                                      | 45.50                |
| Tender beef fillet (180g) with a rich thyme jus served with homemade potato terrine, creamy celery purée and sprouting broccoli                                                   | 52.50                |
| Sliced veal Zurich style on a creamy white wine sauce with mushrooms optionally with or without kidneys served in our original silver pan, with a golden-brown Rösti & vegetables | nose to tail 43.50   |
| also available as a vegetarian option with Quorn or <i>vegan option with Quorn &amp; soy cream</i>                                                                                | vegetarisch<br>vegan |

## Vegetarian main courses

|                                                                                                                                                               |            |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-------|
| Ask about our homemade weekly pasta                                                                                                                           | vegetarian | 23.50 |
| Homemade Rösti Valais style with tomato slices<br>and gratinated with crispy raclette cheese                                                                  | vegetarian | 23.50 |
| Autumn vegetable plate with red cabbage and glazed<br>chestnuts, Brussels sprouts and a cranberry apple,<br>with sautéed forest mushroom and parsley potatoes | vegan      | 28.50 |
| Pumpkin risotto with or without strong blue cheese from<br>Affoltern am Albis & garnished with pumpkin seeds                                                  | vegetarian | 28.50 |
| Eggplant Melanzana with a strong tomato sauce<br>and lightly gratinated with Grana Padano                                                                     | vegetarian | 29.50 |
| Extra Supplement                                                                                                                                              |            | 8.50  |
| French fries                                                                                                                                                  | Rösti      |       |
| Rösti croquettes                                                                                                                                              | Rice       |       |
| Seasonal vegetables                                                                                                                                           | Noodles    |       |
| Boiled potatoes                                                                                                                                               | Salad      |       |

**«Nuclear powered vacuum cleaners will  
probably be a reality within 10 years.»**

**Alex Lewyt, President of the Lewyt  
Vacuum Cleaner Company - 1955**

## Our popular desserts

### Our Mövenpick ice cream selection:

|                                                             |                      |       |
|-------------------------------------------------------------|----------------------|-------|
| Vanilla Dream                                               |                      |       |
| Swiss Chocolate                                             | 1 Scoop              | 5.00  |
| Espresso Croquant                                           | 2 Scoop              | 9.50  |
| Caramelita                                                  | 3 Scoop              | 13.50 |
| Maple Walnut                                                |                      |       |
| Lemon & Lime (S)                                            | with whipped cream   | 1.50  |
| Passionfruit & Mango (S)                                    | with chocolate sauce | 1.50  |
| Raspberry & Strawberry (S)                                  |                      |       |
| Affogato                                                    |                      | 8.50  |
| A little something black with a little something white      |                      |       |
| An espresso with a scoop of vanilla ice cream               |                      |       |
| The Winter Coupe- Coupe Nesselrode with                     |                      | 12.50 |
| Vermicelli's, Movenpick vanilla ice cream,                  |                      |       |
| meringue crunch and whipped cream                           |                      |       |
| The classic - Coupe Denmark with vanilla ice cream,         |                      | 12.50 |
| hot chocolate sauce and whipped cream                       |                      |       |
| Refreshing Coupe Colonel with two small scoops of Movenpick |                      | 13.50 |
| lemon sorbet and a generous dash of vodka                   |                      |       |
| Warm battered apple rings with one scoop Movenpick          |                      | 14.50 |
| vanilla ice cream and garnished with whipped cream          |                      |       |
| Zurich cheese platter for 2 people with 5 different         |                      | 24.50 |
| types of cheese from Switzerland, exclusively               |                      |       |
| arranged for us by Chäs Stöckli in Affoltern am             |                      |       |
| Albis. We serve it with fig mustard, onion chutney,         |                      |       |
| and sour cream, as well as fresh fruit and nuts.            |                      |       |

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

***Paul Krugman, Nobel Memorial Prize Winner in  
Economic Science and NY-Times columnist - 1998***