

Evening Menu

Starters

Crunchy green leaf salad	vegan	9.50
Mixed market salad	vegan	11.50
Creamy black salsify soup with pickled red onions and homemade brioche	vegetarian	13.50
Fresh lamb's lettuce with chopped egg and croutons	vegetarian	14.50
Clear beef broth with boiled beef garnish & leek strips		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 a boiled quail egg, pickled vegetables, a brioche and served with toast		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

«Computers are useless. They can only give you answers.»

Pablo Picasso - 1946

A crispy piece of pork knuckle with beer gravy, served on sauerkraut and accompanied by fried potatoes.	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
Hearty Bernese platter with pork loin, bacon, boiled beef, optionally with or without original Bernese tongue sausage, served with boiled potatoes, sauerkraut, and dried green beans.	36.50
Sliced veal liver sautéed in a pan, refined with fresh herbs and served with a crispy Rösti and market vegetables	38.50
Beef ossobuco in its own gravy, served with spaetzle and fresh white cabbage with bacon, accompanied by parsley root	42.50
Veal cheek in its own gravy with homemade mashed potatoes, served with carrots and seasoned with crème fraîche	43.50
Tender beef fillet (180g) with a rich rosemary jus served with homemade potato terrine, creamy sweet potato purée and parsley root	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 also available as a vegetarian option with Quorn or <i>vegan option with Quorn & soy cream</i>	43.50

nose to tail

nose to tail

nose to tail

nose to tail

vegetarisch

vegan

Vegetarian main courses

Ask about our homemade weekly pasta	vegetarian	25.50
Homemade Rösti Valais style with tomato slices and gratinated with crispy raclette cheese	vegetarian	23.50
Seasonal vegetable plate with red cabbage and glazed chestnuts, Brussels sprouts and a cranberry pear, with sautéed forest mushroom and parsley potatoes	vegan	28.50
Creamy beetroot risotto served with feta cream, diced beetroot and spinach leaves	vegetarian	28.50
Homemade vegetable lasagna with pumpkin, beetroot and spinach leaves on a spicy horseradish cream sauce	vegetarian	29.50
Extra Supplement		8.50
French fries	Rösti	
Rösti croquettes	Rice	
Seasonal vegetables	Noodles	
Boiled potatoes	Salad	

*"How is a ship supposed to sail against the wind
and current by lighting a bonfire below deck?
I have no time for such nonsense."*

Napoleon Bonaparte - 1803

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		13.50
Movenpick 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		
Cheese platter with 5 different types of cheese		16.50
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.		

***"When the Paris Exhibition closes, electric
light will close with it and no more be heard of."***

Sir William James Erasmus Wilson - 1878