

Evening Menu

Starters

Crunchy green leaf salad	vegan	9.50
Mixed market salad	vegan	11.50
Wild garlic cream with goat cheese, garnished with fresh umami cress, served with 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/140g) with Belper Knolle cheese slices served with pickled vegetables, a quail egg, a brioche and toast		26.50 34.50

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

*"Louis Paateur's theory of germs is ridiculous fiction."
Pierre Pachet, professor of Physiology at Toulouse, 1872*

Sous-vide wild duck breast on pappardelle with a creamy herb sauce and garnished with spring onions	29.50
Homemade pork Cordon Bleu, filled with Swiss Gruyère and juicy farmer's ham, served with French fries and vegetables	34.50
Our ever-popular spring pork cordon stuffed with wild garli, cream cheese, and juicy ham, served with country cuts and sprouting broccoli	36.50
Homemade battered fish nuggets from lake Zürich, on a bed of crisp Market salad, served with tartar sauce	36.50
Sliced veal liver sautéed in a pan, refined with fresh herbs and served with a crispy Rösti and market vegetables	38.50
Tender lamb chops from Switzerland, served on sage jus with quark dumplings and a piece of gratinated cauliflower, garnished with radishes	42.50
Veal cheek in its own gravy with homemade mashed potatoes, served with fresh sugar peas and peas and seasoned with crème fraiche	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	43.50
also available as a vegetarian option with Quorn or <i>vegan option with Quorn & soy cream</i>	

nose to tail

nose to tail

nose to tail

vegetarisch

vegan

Vegetarian main courses

Ask about our homemade weekly pasta	vegetarian	25.50
Homemade Röstli Valais style with tomato slices and gratinated with crispy raclette cheese	vegetarian	23.50
Colorful vegetable plate from the garden with sweet potatoes with a vegan limoncello yogurt sauce	vegan	28.50
White wine risotto with fresh peas, refined with lemongrass and mature cheese slices from Chäscheller in the Niederdorf	vegetarian	28.50
Homemade vegetable lasagna with pumpkin, beetroot and spinach leaves on a rich tomato sauce	vegetarian	29.50
Extra Supplement		8.50
French fries	Röstli	
Röstli croquettes	Rice	
Seasonal vegetables	Noodles	
Boiled potatoes	Salad	

"This 'telephone' has too many shortcomings to be seriously considered a a means of comunacation. The device is inherently of no value to us."

Westen Union internal memo about telephone, 1876

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		
Deliciously light Thurgau sweet cider cream		12.50
garnished with apple pieces and whipped cream		
Hot Love - Coupe with warm berry compote		12.50
Mövenpick vanilla ice cream 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
Mövenpick lemon sorbet and a generous dash of vodka		
Warm battered apple rings with one scoop Mövenpick		14.50
vanilla ice cream and garnished with whipped cream		
Cheese platter with 3 different types of cheese		16.50
from Switzerland, exclusively arranged for		
us by Chäscheller in the Niederdorf.		
We serve it with fig mustard, onion chutney,		
and sour cream, as well as fresh fruit and nuts.		

***„Nuclear powered vacuum cleaners will probably
be a reality within 10 years.“***

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