

# Evening Menu

## Starters

Crunchy green leaf salad	vegan	9.50
Mixed market salad	vegan	11.50
Fresh summer Gazpacho with buffalo mozzarella served with sourdough bread and garnished with basil	vegetarian	14.50
Clear beef broth with boiled beef garnish and sliced herbal crepes		14.50
Sausage-Cheese Salad with leaf lettuce, served with our homemade French dressing, garnished with red onions		19.50 23.50
Aperitif platter with Mostbröckli, Bündner Salsiz, farmhouse bacon and Swiss cheese, served with silver onions and gherkins		23.50
Beefsteak tartar (70g/140g) with homemade antipasti, onions, capers, and a quail egg, served with 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

Caesar salad with chicken and bacon with a classic anchovies-dressing served with lettuce and generously garnished with radishes, croutons, and hard cheese chips	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 Switzerland, 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
Viennese-style breaded veal cutlet with homemade potato salad, a cranberry lemon, and in the house fermented snack cucumbers	42.50
Tender beef fillet (180g) with a rich truffle sauce served with homemade potato fondant, creamy celery purée, and spring onions	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 &amp; soy cream</i>	

nose to tail

nose to tail

vegetarisch

vegan

***"We don't like their sound. Groups of guitars are on the way out."***

***Decca Recording Company when turning down the Beatles - 1962***

## Vegetarian main courses

Ask about our <b>homemade weekly pasta</b>	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
Summer eggplant Melanzana served with Mozzarella, tomato sauce and gratinated with Grana Padano	vegetarian	29.50
Limmathof Club Sandwich with a grilled celery patty, a fried egg, antipasti, tomatoes, and leaf salad, served with French fries	vegetarian	31.50
<b>Extra Supplement</b>		8.50
French fries	Röstli	
Röstli croquettes	Rice	
Seasonal vegetables	Noodles	
Boiled potatoes	Salad	

***"There is no reason anyone would want a computer in their home."***

***Ken Olson, co-founder and chairman of Digital Equipment Corp. - 1977***

## 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 <span style="float: right;">8.50</span>		
A little something black with a little something white		
An espresso with a scoop of vanilla ice cream		
Delicious homemade strawberry tiramisu with coffee, <span style="float: right;">11.50</span> cocoa powder, and served with fresh strawberries		
Limmathof ice coffee with two scoops of vanilla ice cream, <span style="float: right;">12.50</span> cold coffee, whipped cream and chocolate sauce		
The classic - Coupe Denmark with vanilla ice cream, <span style="float: right;">12.50</span> hot chocolate sauce and whipped cream		
Refreshing Coupe Colonel with two small scoops of <span style="float: right;">13.50</span> Mövenpick lemon sorbet and a generous dash of vodka		
Warm battered apple rings with one scoop Mövenpick <span style="float: right;">14.50</span> vanilla ice cream and garnished with whipped cream		
Cheese platter with 3 different types of cheese <span style="float: right;">14.50</span> from Switzerland, exclusively arranged for us by Chäs Chäller in the Niederdorf. We serve it with fig mustard, onion chutney, and sour cream, as well as fresh fruit and nuts.		

*„ The automobile is a transitory phenomenon.  
I believe in horses.“*

*Wilhelm II, the last German Emperor - 1888*