

Saisonal dishes

Homemade pumpkin and carrot cream soup, garnished with caramelized pumpkin seeds and cinnamon croutons	9.50
	<i>vegetarian</i>
Fresh lambs' lettuce from the field with sliced apple cubes, ripe figs and smoked venison ham, served with homemade herb vinaigrette	14.50
Autumn quiche filled with pumpkin, beetroot, leek and parsnips, served with cranberry cream fraiche	24.50
	<i>vegetarian</i>
Homemade courgette potato pancakes served with creamy chanterelles, garnished with fresh bean sprouts and dark sesame seeds	27.50
	<i>vegan</i>
Classic deer stwew with our classic side dishes with red cabbage and glazed chestnuts, Brussels sprouts, a cranberry apple and served with fried spaetzli	32.50
Tender venison escalope in a creamy rosehip sauce with our classic side dishes, red cabbage, glazed chestnuts, Brussels sprouts and a cranberry apple, served with fried spaetzli	36.50

*"There will never be the right to vote for
women."*

Unknown politician - 1919

Salades and starters

Crunchy green leaf salad	vegan	8.50
Mixed market salad	vegan	9.50
Homemade soup of the day	vegetarian	9.50
Beef bouillon with homemade sliced herbal crepes and seasoned with sherry		9.50
Aperitif platter with Mostbröckli, Bündner Salsiz, farmhouse bacon and Swiss cheese, served with silver onions and gherkins		22.50
Creamy saffron risotto with fried mushrooms and strips of beetroot served with a crunchy pear chip	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

"Email is a completely unsuitable product to sell."

Ian Sharp, British Director - 1979

Vegetarian main courses

Homemade Rösti Valais style with tomato slices and gratinated with crispy raclette cheese	vegetarian	23.50
Autumn vegetable plate with red cabbage and glazed chestnuts, Brussels sprouts and a cranberry apple, served with sautéed forest mushroom and Spätzli	vegetarian	28.50
Colorful vegetable lasagne with a hearty tomato sauce with beetroot, eggplant and spinach leaves	vegetarian	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	Rösti	
Röstikroketten	Rice	
Seasonal vegetables	Noodles	
Boiled potatoes	Salad	

*" If everyone had a telephone, all letter carriers
would be out of a job immediately."*

U. S. Union President - 1883

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

*"Nobody will want to drink brown lemonade, and
certainly not pay money for it."*

*Potential investor of the
Coca Cola Company - 1892*

Our popular seasonal desserts

Vermicelles (sweet chestnut puree) with meringue and cream	8.50
Homemade plum compote with cinnamon ice cream and whipped cream	8.50
Coupe Nesselrode with Vermicelles (sweet chestnut puree), Mövenpick vanilla ice cream, meringue 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
Iced plum water with two scoops of Mövenpick berry sorbet	13.50



Weinstube im Jahr 1938