

Starters

Green Leaf Salad
with Granny's dressing
and roasted seeds
9.50

Mixed salad
11.50

Tatar of Swiss free-range beef
served with crunchy bread
butter and salad bouquet
18/32

Home-smoked trout with tartar sauce
and Frisée salad on pear honey vinaigrette
17

Soup of the day
9

Cold Tomato soup with yoghurt pearls
and herb croutons
12

Sausage and cheese salad with Züri Stumpfen
matured Stenenerger-cheese and
home-made gherkins with mustard dressing
12

Mains

Rösti's Meat Loaf
with creamy porcini sauce
32

Jure Mucke (vinegar-braised beef)
as in the good old times
34

Catch of the day with capers and lemon fillets
daily price

Roasted veal liver slice with caramelised saffron pears
29

Homemade woolly-pig bratwurst with berry jus
27

Crispy Aargauer whole chicken
marinated with honey from Zurich City and rosemary (20 min)
31

Homemade casserole with grilled summer vegetables
roasted pumpkin seeds and fresh basil
25

Baked breaded Tomme Vaudoise with sweet lettuce and chanterelles
26

Roasted potato cake on fresh tomato sauce
with zucchini salad and spicy vinegar vinaigrette
25

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice:

mashed potatoes, spätzli, vegetable rice or potato skins

Prices in CHF incl. 7.7% VAT / All meat and fish is of Swiss origin
Allergies and intolerances: In this regard, we ask you to inform our employees

Desserts

Custard with fresh raspberries
11

Chocolate Mousse
with double cream
10

Seasonal dessert
daily price

Ice cream & Sorbet
4.50 per scoop

Homemade plum pie
with whipped cream
9

Trio of regional cheeses
served with homemade compote
12

Recommended wine:

Tobias Sweet AOC St. Gallen, Tobias Schmid
Bernese, Pinot Noir and Johanner
1 dl 10.50