

Evening Menu

Starters

Crunchy green leaf salad	vegan	9.50
Colourful mixed market salad Limmathof, garnished with antipasti and pickled radish	vegan	11.50
Onion cream garnished with fried onions, served with our homemade nut butter on seed bread	vegetarian	13.50
Clear beef broth with boiled beef garnish and sliced herbal crepes		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 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

Wild boar sausage from Winterberg near Winterthur with homemade old-fashioned mustard sauce, served with golden-brown Rösti and Sauerkraut	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 Zurich, 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
Sliced venison in a dark forest mushroom sauce, served with Spätzli, red cabbage and garnished with chives	38.50
Venison medallions in a delicate Cumberland sauce, served with potato galettes, red cabbage and glazed chestnuts, garnished with roasted smoked almonds	41.50
Tender beef fillet (180g) with a rich truffle sauce served with homemade potato fondant, pumpkin purée and Brussels sprouts	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>	+3.00

nose to tail

nose to tail

vegetarian

vegan

Vegetarian main courses

Rigatoni all'arrabbiata, handmade in Zurich,
with homemade basil pesto and
seasoned with Grana Padano 23.50

vegetarian

Homemade Rösti Valais style with tomato slices
and gratinated with crispy raclette cheese 23.50

vegetarian

Homemade cheese spaetzli with three varieties of cheese,
garnished with fried onions and
served with apple sauce 24.50

vegetarian

Autumnal vegetable platter with red cabbage and glazed
chestnuts, Brussels sprouts and a cranberry apple,
served with pan-fried wild mushrooms
and sweet potato wedges 28.50

vegan

Extra Supplement 8.50

French fries
Rösti croquettes
Seasonal vegetables
Boiled potatoes

Rösti
Rice
Noodles
Salad

*'Had you reined in your imaginative language a little,
the readership would have understood the story.
As it is, however, you have hurt the feelings of sensitive readers,
rather than having created a novel of entertaining value.'*

*Publisher Richard Bentley to the author of Moby Dick
before the book's huge success - 1851*

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		
Homemade cheesecake in a glass with berry sauce, served with fresh berries, cream and peppermint		12.50
The winter coupe - Nesselrode Coupe with vermicelles, vanilla ice cream, meringue crunch and whipped cream		12.50
The classic - Coupe Denmark with vanilla ice cream, hot chocolate sauce and whipped cream		12.50
Refreshing Coupe Colonel with two small scoops of Mövenpick lemon sorbet and a generous dash of vodka		13.50
Warm battered apple rings with one scoop Mövenpick vanilla ice cream and garnished with whipped cream		14.50
Cheese platter with 3 different types of cheese 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.		14.50

***"This man looks like a monkey with ears that are too big
and is out of the running for the part."***

*Jack Warner at the casting for the film
'Gone with the Wind', referring to Clark Gable - 1937*