

# Dinner Menu

täglich || daily  
18:00 – 22:00

Bei Fragen zu Allergenen, wenden Sie sich bitte an unser Personal.  
Please ask our staff for information on allergenes.

# Snack Menu

**Lachs Rilette** | Frisch Käse | Kräcker 18 CHF  
*Salmon Rillettes | Cream Cheese | Grissini*

**Avocado Rilette** | Frisch Käse | Kräcker 16 CHF  
*Grilled Sausage | Cream Cheese | Grissini*

**Currywurst** | Pommes Frites 19 CHF  
*Grilled Sausage | Tomato-Curry-Sauce | Fries*

**Truthahn Sandwich** | Mayonnaise | Blattsalat 21 CHF  
*Turkey Sandwich | Mayonnaise | Lettuce*

**Tomaten- Buffalo Mozzarella Ciabatta** | Basilikum 18 CHF  
*Tomato- Buffalo Mozzarella Ciabatta | Basil*

# Menu

## Vorspeisen | *starters*

### **Tagessuppe**

10 CHF

*Soup of the day*

### **Maronencreme - Suppe**

12 CHF

Sesam Crostini

*Creamy chestnut soup | Sesam crostini*

### **Herbstsalat**

14 CHF

*Birne | Walnüssen | Trauben*

*Autumn Salad | Pear | Walnuts | Grapes*

### **Rucola-Feigen Salat**

19 CHF

Parmaschinken | Balsamico Dressing

*Rocket Salad | Figs | Proscuitto*

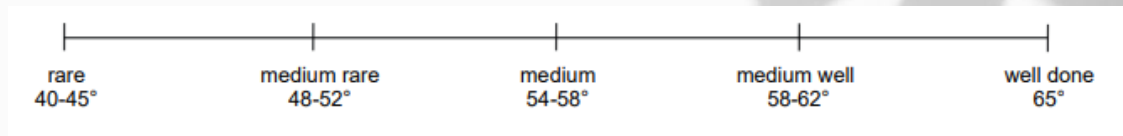
# Hauptgänge | main courses

## **Entrecôte Steak**

39 CHF

Schweizer Rind | Cranberry Sauce  
Bohnen

*swiss beef | cranberry sauce | beans*



## **Teriyaki Salmon**

32 CHF

Lachs | Gemüse | Teriyaki Sauce

*Salmon Steak | Vegetables | Teriyaki sauce*

## **Gebratene Pouletbrust**

27 CHF

Estragon Butter | gebratene Schneeerbsen |  
Mais

*Grilled Chicken | Tarragon Butter | snow  
peas | baby corns*

## **Classic Burger**

26 CHF

Schweizer Rind | Brioche Bun | Salat  
Tomaten | Essiggurken | Burger Sauce

*swiss beef | brioche bun | salad  
tomatoes | pickles | burger sauce*

## **Parmesan Polenta**



26 CHF

Chanterelles | glasierte Äpfel  
*Chanterelles / glazed apples*

## **Gemüse mit Raclette**



19 CHF

Saisongemüse | Raclette Käse  
*seasonal vegetables / raclette cheese*

## **Spinat Spaghetti Carbonara**



23 CHF

Spinat | Rahmsauce | Parmesan | Ei

*Spinach / cream – sauce | parmesan | Egg*

# Extras | side dishes

## **Beilagensalat**

*side salad*

5 CHF

## **Pommes Frites**

*french fries*

7 CHF

## **Rösti Fries**

*roesti fries*

9 CHF

## **Portion Reis**

*serving of rice*

5 CHF

## **Geröstete Kartoffeln**

*roast potatoes*

7 CHF

# Desserts

## **Waldbeer-Panna Cotta**

12 CHF

*Wild berries-Panna Cotta*

## **Hausgemachter Karottenkuchen**

9 CHF

*Homemade Carrot Cake*

## **Sachertorte**

11 CHF

*Chocolate Cake*

## **Gemischtes Glace, pro Kugel**

4 CHF

Schokolade | Erdbeere | Vanille  
Saison – Specials

*mixed ice cream, per scoop  
chocolate | strawberry | vanilla  
seasonal specials*

# Kids Menü | *kids menu*

## **Kids Pasta**

13 CHF

Frische Pasta | Tomatensauce | Parmesan

*fresh pasta | tomato sauce | parmesan*

## **Kids Nuggets**

13 CHF

Gebackenes Schweizer Poulet

Frisches Gemüse oder Pommes Frites

*fried swiss chicken*

*fresh vegetables or french fries*

## **Kids Knusperli**

13 CHF

Gebackenes Fischfilets

Frisches Gemüse oder Pommes Frites

*fried fish filets*

*fresh vegetables or french fries*



# Drinks

|                                       |               |
|---------------------------------------|---------------|
| Mineralwasser    <i>mineral water</i> | 7 CHF / 0.70l |
| Coca Cola / Zero / Fanta              | 5 CHF / 0.33l |
| Apfelschorle    <i>apple spritzer</i> | 5 CHF / 0.33l |
| Eistee    <i>ice tea</i>              | 5 CHF / 0.33l |

|  |               |
|--|---------------|
| Fruchtsäfte    fruit juices              | 5 CHF / 0.33l |
| Orange, Ananas, Cranberry, Johannisbeere |               |
| Orange, pineapple, cranberry, currant    |               |

|  |               |
|--|---------------|
| <b>ChariTea</b> – Fair Trade Ice Tea       | 6 CHF / 0.33l |
| Mate, Rooibos, Grüner Tee, Schwarztee      |               |
| <i>mate, rooibos, green tea, black tea</i> |               |

|  |               |
|--|---------------|
| <b>LemonAid</b> – Fair Trade Lemonades           | 6 CHF / 0.33l |
| Blutorange, Maracuja, Limette, Ingwer            |               |
| <i>blood orange, passion fruit, lime, ginger</i> |               |

|                                       |                  |
|---------------------------------------|------------------|
| Feldschlösschen beer                  | 5.50 CHF / 0.30l |
| Schneider Weiss    white beer         | 6.00 CHF / 0.30l |
| Braufrisch naturtrüb    <i>cloudy</i> | 6 CHF / 0.33l    |
| alkoholfrei    <i>non alcoholic</i>   | 6 CHF / 0.33l    |

|  |          |
|--|----------|
| kaffee creme    <i>black coffee</i>    | 4.00 CHF |
| milchkaffee    <i>coffee with milk</i> | 5.00 CHF |
| espresso                               | 3.00 CHF |
| espresso doppio                        | 5.00 CHF |

# Wine

## Weisswein || white wine

### **Compleo Cuvée Blanc, 2021**

*Pinot Gris, Chardonnay*  
Staatskellerei Zürich, Schweiz

**0.1l**    **0.2l**    **0.7l**

8.00    15.00    51.00

### **ÉO Blanc, 2020**

*Chardonnay*  
Staatskellerei Zürich, Schweiz

10.00    19.00    65.00

### **Fuder 13, 2021**

*Riesling*  
Van Volxem, Saar, Deutschland

9.00    17.00    58.00

### **Sancerre AOC Grand Réserve, 2021**

*Sauvignon Blanc*  
Henri Bourgeois, Loire, Frankreich

10.00    19.00    65.00

### **Gourmetbar Cuvée Blanche, 2015**

*Viognier, Pinot Grigio, Muscat,  
Humagne blanche*  
Conviva, Wallis, Schweiz

7.00    13.00    44.00

## Rosé wein || rose wine

### **Compleo Rosé, 2021**

*Pinot Noir, Gamare, Cornalin*  
Staatskellerei Zürich, Schweiz

**0.1l**    **0.2l**    **0.7l**

8.00    15.00    51.00

# Wine

## Rotwein || red wine

### **Lunaris, 2019**

*Cabernet Jura, Monarch Leon Millot*  
Staatskellerei Zürich, Schweiz

0.1l

0.2l

0.7l

9.00

17.00

58.00

### **ÉO Noir, 2020**

*Gamaret, Merlot*  
Staatskellerei Zürich, Schweiz

11.00

21.00

72.00

### **Palmenti Vigne Vecchie, 2017**

*Primitivo*  
Cantine San Marzano  
Apulien, Italien

9.00

17.00

58.00

### **Countacc!, 2018**

*Barbera, Cabernet Sauvignon, Shiraz*  
Michele Chiarlo, Piemont, Italien

8.00

15.00

51.00

### **Six Eight Nine, 2019**

*Zinfandel, Cabernet Sauvignon,  
Merlot, Syrah, Petit Sirah*  
689 Cellars, Nappa Valley,  
Kalifornien, USA

9.00

17.00

58.00

### **Gourmetbar Cuvée Rouge, 2014**

*Vin de Pays Suisse*  
Conviva, Schweiz

7.00

13.00

44.00