

Salad		starter	main course
Fresh market leaf salad vegetables croutons roasted seeds prosecco dressing	V	13.00	20.00
Field salad croutons egg prosecco-dressing		15.00	25.00
<u>Choose a homemade dressing with your salad:</u> prosecco dressing, herb dressing or balsamico-dressing			
Soup		starter	
Strong beef broth chives, pancake strips		12.00	
Small & fine delicacies		starter	main course
Rump steak tatar "Ö" chopped and prepared à la minute brioche toast or French fries		23.00	37.00
Ceviche of sea bass pickled mustard seeds black sesame bread chip		18.00	31.00
Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter		17.00	27.00
Homemade Pasta & Risotto		starter	main course
Ravioli al Brasato "Ö" filled with red wine beef brasato brown butter		21.00	29.00
Tagliatelle al Parmigiano parmesan cream sauce fresh spinach pine-nuts	V	21.00	26.00
Risotto with porcini mushrooms Champagne Morteratscher Stein	V	25.00	33.00

Fish & Moules	starter	main course
Poached salmon fillet whitewine sauce spinach leaves wild rice		37.00
Moules marinières mussels in white wine court-bouillon shallots parsley French fries	17.00	34.00
Moules Provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes	18.00	35.00

Classic dishes	main course
Sirloin steak "Café de Paris" pan fried Australian sirloin steak (200g) Café de Paris butter French fries	51.00
Sliced rump of veal Zurich style creamy champignon sauce crispy rösti potatoes	39.00
Diced veal liver fried in butter onions sage crispy rösti potatoes	37.00
Veal cordon bleu filled with Brie de Meaux air cured ham green coco beans fried potatoes	41.00
Beef tenderloin strips "Stroganoff" Red pepper cream sauce butter noodles pickles sour cream	51.00

Would you like to have a different side dish?

Crispy rösti, French fries, fried potatoes, butter noodles, wild rice.
Second amendment + CHF 5.00

Desserts

Dessert of the day selection of small desserts	5.50
Tarte Tatin caramelized upside-down apple tart vanilla ice cream whipped cream	13.00
Coupe Nesselrode vanilla ice cream meringue whipped cream chestnut cream	12.00
Hallenstadion Brick created for us by patisserie world-champion Rolf Mürner. two kinds of chocolate mousse, biscuit and raspberry jelly	13.00

Homemade ice cream & sorbet

Ice cream vanilla chocolate sour cream	4.90 / scoop
Sherbet lemon-lime blood orange passion fruit	4.90 / scoop
whipped cream	1.50
dash of Vodka, Limoncello or Grand Marnier	3.00

Cheese	60g	100g
Cheese variety assorted cheeses from around Zurich watercress pesto caramelized hazelnuts shallots-confit homemade fruit bread	12.00	18.00

Dessert wine	10cl
Muscat Château l'Ermitage	10.00