

| Salad | | starter | main course |
|---|---|---------|-------------|
| Fresh market leaf salad vegetables croutons roasted seeds Prosecco dressing | V | 13.00 | 20.00 |
| Lamb's lettuce Prosecco house dressing croutons egg country bacon | | 17.00 | |
| <u>Choose a homemade dressing with your salad:</u> Prosecco house dressing, herb dressing or balsamico-dressing | | | |

| Soup | starter |
|--|---------|
| Celery cream soup apple thyme chestnut | 14.00 |

| Small & exquisite delicacies | starter | main course |
|--|---------|-------------|
| Rump steak tatar "Ö" chopped and prepared à la minute brioche toast or French fries | 23.00 | 37.00 |
| Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parseley butter | 19.00 | 29.00 |
| Sea bass Ceviche pickled mustard black sesame bread chip | 19.00 | 33.00 |

| Homemade Pasta & Vegetarian dishes | starter | main course |
|---|---------|-------------|
| Ravioli al Brasato "Ö" stuffed 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 |
| Creamy porcini risotto sautéed porcini chestnut pesto parmesan chip flower sprouts | V 25.00 | 32.00 |

| Fish & Mussels | | starter | main course |
|---|--|--------------------|--------------------|
| Pan fried salmon fillet | | | 37.00 |
| white wine and herb sauce cream spinach stuffed potato crêpes | | | |
| Moules marinières | | 19.00 | 38.00 |
| mussels in white wine court-bouillon shallots parsley French fries | | | |
| Moules Provençale | | 19.00 | 38.00 |
| mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes French fries | | | |
| Classic dishes | | main course | |
| Sirloin steak "Café de Paris" | | | 53.00 |
| pan fried Australian sirloin steak (200g) gratinated with Café de Paris butter French fries | | | |
| Sliced rump of veal Zurich style | | | 42.00 |
| creamy champignon sauce crispy rösti potatoes | | | |
| Diced veal liver | | | 37.00 |
| fried in butter onions sage crispy rösti potatoes | | | |
| Folded veal Cordon-Bleu | | | 47.00 |
| filled with Sternenberger-cheese farmer's ham French fries Züri-carrots with chives | | | |
| Braised beef roast | | | 36.00 |
| mashed potatoes baked red cabbage | | | |
| <u>Would you like to have a different side dish?</u> | | | |
| Crispy rösti, French fries, butter noodles, white wine risotto or vegetables | | | |
| Second amendment + CHF 5.00 | | | |

Desserts

| | |
|---|-------|
| Dessert of the day | 5.50 |
| selection of small desserts | |
| Tarte Tatin | 15.00 |
| caramelized upside-down apple tart vanilla ice cream whipped cream | |
| Hallenstadion Brick | 15.00 |
| created for us by patisserie world-champion Rolf Mürner. two kinds of chocolate mousse biscuit raspberry jelly | |

Homemade ice cream & sorbet

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

| Cheese | 60g | 100g |
|--|------------|-------------|
| Cheese variety | 12.00 | 18.00 |
| assorted cheeses from around Zurich | | |
| Grappa grape jelly caramelized hazelnuts shallots-confit | | |
| homemade fruit bread | | |