

Apéro

APERIO PLATTER 15.00

Kalamata olives, dried tomatoes, Grana Padano
homemade bacon-and cheese-flûtes

SPIRGARTEN PLATTER 26.50

Limmataler raw ham, bacon,
farmer-sausage, Mutschli cheese

TARTE FLAMBÉE CLASSIC 21.00

sour cream, spring leeks, bacon,
mountain cheese

TARTE FLAMBÉE MEDITERRANEAN 21.00

antipasti vegetables, Feta cheese,
basil pesto, rocket salad

Starter

SOUPE OF THE DAY 6.50

please ask our staff

ROASTED CAULIFLOWER & PEANUT SOUP (V) 12.00

coconut milk, cumin, miso

COLORFUL MARKET SALAD (VE) 11.50

fresh salad, seeds, sprouts
+ chicken breast slices 9.00

CAESAR SALAD 17.00

Grana Padano, anchovy-mustard mayo, bacon,
focaccia croutons
+ chicken breast slices 9.00

WHOLE ARTICHOKE 16.00

Herb-mustard-vinaigrette, Amalfi-lemon mayo

BEEF TATAR

roasted sourdough bread, butter

SMALL 25.00

BIG 35.00

Main course

SLICED VEAL «ZURICH STYLE» 42.00

veal, creamy mushroom sauce,
crunchy hash-brown potatoes "Rösti"

HOMEMADE VEAL MEATBALLS 32.00

port wine jus, carrots, mashed potatoes, roasted onions

SPIRGARTEN BURGER 37.00

Swiss Prime beef, cheese, bacon, fried egg,
Roasted onions, French Fries, Ketchup & Mayo

PULLED BEEF BURGER 38.00

shredded beef, Korean kimchi, wasabi mayo,
cucumber, French fries

CRISPY CHICKEN STRIPS 27.00

French fries, Andalouse sauce, truffle mayonnaise

SLICED CALF'S LIVER 38.00

Port wine jus, Rösti, onions, apple

BATTERED FISH

fried Egli-filets, market salad, tartar sauce

SMALL 24.00

BIG 32.00

GOLDEN BROWN «RÖSTI» 26.00

hash-brown potatoes, gratinated with cheese,
fried onions, fried egg, bacon

ALPINE MACARONS (V) 23.00

potato, cheese, cream, apple sauce, fried onions

SPICY SHAKSHUKA (V) 26.00

pepperoni, datteri tomatoes, fried egg, yoghurt
coriander and flatbread

SPIRGARTEN CLUB SANDWICH 26.00

Tomato focaccia, chicken steaks, lettuce, fried egg,
tomato, bacon, crispy onions, Andalouse sauce

Sides

+ French fries +7.50

+ market salad, small portion +7.50

Choice of salad dressing

house dressing, French dressing, Italian dressing

For a short time

FITNESS PLATE 25.00

Pork cutlet, leafy greens, carrots, tomatoes,
cucumber, cabbage, radishes, roasted seeds, house
dressing

SWISS BLACK ANGUS 42.00

Charcoal-grilled hanger steak, teriyaki sauce,
Hokkaido pumpkin Purée, tenderstem broccoli,
shiitake mushrooms, sesame panko

CHANTERELLE TAGLIOLINI 25.00

fresh chanterelle mushrooms, cream sauce,
sun-dried tomatoes, spring onions, herbs

PORCINI MUSHROOM RISOTTO 27.00

fresh porcini mushrooms, white wine, Sbrinz, spring onions

THREE TYPES OF PUMPKIN 27.00

oven-roasted hokkaido, butternut squash purée,
sweet & sour muscat, baked ricotta, figs,
pomegranate, walnuts, sage

Dessert

CAKE OF THE DAY 6.50
please ask our staff members

MINI DESERT OF THE DAY 5.00
please ask our staff members

KAISERSCHMARRN 14.00
vanilla ice cream

RICOTTA & MASCARPONE MOUSSE 13.00
pickled peaches, caramel sauce, Amaretti crumble

COUPE DENMARK	SMALL	6.50
vanilla ice cream, chocolate sauce.	BIG	13.50
whipped cream		

ICE CREAM OF YOUR CHOICE	PER SCOOP	4.00
vanilla, chocolate, strawberries,		
lime-lemon-sorbet,		
passionfruit-mango-sorbet		

WHIPPED CREAM	PER PORTION	1.50
----------------------	--------------------	-------------

Information

Bread & bakery products

House bread: a traditional mixed bread made from rye and wheat, produced with mild sourdough.

Declaration of bread and baked goods: unless otherwise mentioned, we source our bread and baked goods from the bakery Fredys AG in CH-5400 Baden.

Daily cake is baked in-house with carefully selected ingredients.

Whenever possible, we use Swiss raw materials, meat, and fish. We are happy to inform you about allergens and the origin of our food. Many dishes can also be made vegetarian; please ask briefly.

(V) = vegetarian

(VE) = vegan

All prices are in CHF and include the legally valid value-added tax.

Hotel and Brasserie Spirgarten



The hotel and the Spirgarten brasserie, as well as the buildings on Lindenplatz, are owned by the Initiative

Cooperative Lindenplatz Altstetten (IGLA). The cooperative was founded on June 26, 1945, with the aim of actively influencing the design of the neighborhood. The Hotel Spirgarten and all other buildings were designed and built by the renowned architect Werner Stücheli in 1957. Stücheli also designed, among other things, the first high-rise building in Zurich in the 1950s.

The Hotel Spirgarten has 49 guest rooms, seminar and event rooms for 9 to 900 people, as well as the Spirgarten brasserie. The establishment employs around 30 staff members, currently including six apprentices in the fields of restaurant management, hotel management, and hotel communications.

We are pleased to welcome you today as guests at the Spirgarten brasserie and wish you a wonderful time with us.

Your Hotel & Brasserie Spirgarten Team.