

# Traditional Veal Butcher Weeks

Food	starter	main
<b>Veal aspic with quail egg and veal tail</b> <b>served with thinly sliced veal tongue</b> radish vinaigrette   sourdough bread   salad garnish	19.00	
<b>Sautéed veal sweetbreads</b> lentil stew with bacon and vegetables sautéed mushrooms   truffle foam	21.00	
<b>Veal liver Berlin style</b> crispy fried onions   caramelized apples   potato mousseline		37.00
<b>Duo of braised veal cheeks and seared veal bacon</b> potato mousseline   breaded savoy cabbage rolls		39.00
<b>Sautéed veal kidneys</b> Pommery mustard sauce   Pilaf rice   dried green beans		36.00
<b>Ovenbaked veal shank</b> Veal jus   sauerkraut   boiled potatoes		39.00
<b>Small blood and liver sausage</b> boiled potatoes   Sauerkraut		32.00

Our wine recommendation	10 cl	75 cl
<b>White wine</b> <b>Morges, Domaine du Rionzi, Vaud/Switzerland, 2024</b> producer: Fam. Delarageaz grape: Chasselas	8.00	45.00
<b>Red wines</b> <b>"1923", Selection of the Wüger family, D.O.</b> <b>Jumilla/Spain, 2021</b> producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot <b>The wine is dedicated to the 100th anniversary of Wüger Gastronomy</b>	8.50	52.00
<b>Der Besondere, Zurich/ Switzerland, 2022</b> producer: Nadine Saxer grape: Gamaret, Pinot Noir	10.00	60.00

Salad		starter	main course
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<b>Fresh market leaf salad</b>	V	13.00	20.00
vegetables   croutons   roasted seeds   Prosecco house dressing			

<b>Lamb's lettuce</b>		15.00	
egg   bacon   croutons   Prosecco house dressing			

**Or choose a homemade dressing with your salad:**  
Prosecco house dressing, herb dressing, balsamico dressing

Soup		starter	
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<b>Parsnip cream soup</b>		14.00	
beetroot tatar   cashew nuts			

Small & exquisite delicacies		starter	main course
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<b>Beef steak tatar "Ö"</b>		26.00	37.00
Minced and prepared à la minute brioche toast or matchstick potatoes <b>gratinated with Café de Paris butter upon request</b>			
		+5.00	

<b>Escargots 6 pieces / 12 pieces</b>		19.00	29.00
Burgundy snails in the caquelon pot homemade garlic-parsley butter			

<b>Sea bass Ceviche</b>		19.00	33.00
pickled mustard   black sesame   bread chip			

Homemade Pasta & Vegetarian dishes		starter	main course
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<b>Ravioli al Brasato "Ö"</b>		21.00	33.00
filled with red wine beef brasato   brown butter			

<b>Tagliatelle al Parmigiano</b>	V	21.00	26.00
Parmesan cream sauce   fresh spinach   pine nuts			

<b>Porcini mushroom risotto</b>	V	21.00	27.00
white wine risotto   porcini mushrooms "Belper Knolle" cheese   watercress			

<b>Breaded and fried savoy cabbage rolls</b>	V		33.00
filled with savoy cabbage and cream   truffle milk broth sautéed mushrooms   herb oil			

<b>Fish &amp; Mussels</b>	<b>starter</b>	<b>main course</b>
<b>Sautéed salmon fillet</b> herb crust   white wine risotto   zucchini spaghetti		37.00
<b>Moules marinières</b> mussels in white wine court-bouillon   shallots   parsley matchstick potatoes	19.00	38.00
<b>Moules provençale</b> mussels in white wine court-bouillon   shallots   garlic   rosemary cherry tomatoes   matchstick potatoes	19.00	38.00

<b>Classic dishes</b>	<b>main course</b>
<b>Beef Entrecôte "Café de Paris"</b> pan fried Australian beef entrecôte (200g) gratinated with Café de Paris butter   matchstick potatoes	53.00
<b>Sliced veal Zurich style</b> creamy champignon sauce   crispy rösti potatoes	42.00
<b>Sliced veal liver</b> sautéed in butter   onions   sage   crispy rösti potatoes	37.00
<b>Veal Cordon-Bleu</b> filled with Sternenberger-cheese   farmer's ham matchstick potatoes   carrots with chives	47.00
<b><u>Would you like to have a different side dish?</u></b> Crispy rösti, matchstick potatoes, white wine risotto or vegetables Second amendment + CHF 5.00	

## Desserts

<b>Dessert of the day</b>	5.50
Our team will gladly present the small delicacies	
<b>Tarte Tatin</b>	15.00
caramelized upside-down warm apple tart   vanilla ice cream   whipped cream	
<b>Crème brûlée</b>	12.00
caramelized with cane sugar   berry garnish	

## Homemade ice cream & sorbet

<b>Ice cream</b>	<b>Sorbets</b>	4.90 / scoop
vanilla	lemon-lime	
chocolate	blood orange	
sour cream	passion fruit	
whipped cream		1.50
dash of Vodka, Limoncello or Grand Marnier		5.00

<b>Cheese</b>	<b>60g</b>	<b>100g</b>
<b>Zurich Cheese Selection</b>	12.00	18.00
Assorted Zurich Cheese Selection		
Grappa grape jelly   caramelized hazelnuts   shallots confit		
homemade fruit bread		

<b>Sweet wine</b>	<b>1dl</b>	<b>3.7dl</b>
<b>Château Doisy-Védrines, 2020</b>	21.50	64.00
producer: Château Doisy-Védrines, Sauternes-France		
grape: Sémillon, Muscadelle		

<b>Spirits</b>	<b>Vol.%</b>	<b>2 cl</b>
<b>Grappa</b>		
Grappa la Musa, Amarone, Berta	40	11.00
Grappa Elisi, Berta	43	11.00
Grappa di Barolo, Marolo	50	12.00
<b>Swiss Premium Distillates from URS HECHT</b>		
<b>Swiss Distiller of the Year</b>		
Vieille pear in Barrique	40	14.00
Vieille plums in Barrique	40	14.00
Vieille apricot in Barrique	40	17.00

<b>Liqueur</b>	<b>Vol.%</b>	<b>4 cl</b>
Limoncello	25	9.00
Amaretto Disaronno	28	10.00
Baileys Original Irish Cream Likör	17	10.00
Grand Marnier Cordon Rouge Liqueur	40	12.00

**You can find more spirits and cocktails in our bar menu.**