

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 & Moules	starter	main course
Roasted salmon fillet white wine and herb sauce cream spinach stuffed potato crêpes		37.00
Moules marinières mussels in white wine court-bouillon shallots parsley French fries	19.00	38.00
Moules Provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes French fries	19.00	38.00

Classic dishes	main course
Sirloin steak "Café de Paris" pan fried Australian sirloin steak (200g) gratinated with Café de Paris butter French fries	53.00
Sliced rump of veal Zurich style creamy champignon sauce crispy rösti potatoes	42.00
Diced veal liver fried in butter onions sage crispy rösti potatoes	37.00
Rabbit filet cubes Cognac-jus dried tomatoes fresh spinach leaves mushrooms tagliatelle	38.00
Braised beef roast mashed potatoes baked red cabbage	36.00
<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 selection of small desserts	5.50
Tarte Tatin caramelized upside-down apple tart vanilla ice cream whipped cream	15.00
Vermicelles with meringue and whipped cream refined with Kirsch meringue whipped cream	10.50
Coup Nesselrode refined with Kirsch meringue vanilla ice cream whipped cream	13.00
Hallenstadion Brick created for us by patisserie world-champion Rolf Mürner. two kinds of chocolate mousse biscuit raspberry jelly	15.00

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 Grappa grape jelly caramelized hazelnuts shallots-confit homemade fruit bread	12.00	18.00