

MENU OF THE DAY

served with the soup of the day or a green salad

WHITE ASPARAGUS ... 27.50

with rosemary potatoes & Sauce Hollandaise

SWISS PORK & WILD GARLIC SAUSAGE ... 28.50

with onion gravy & home made spaetzle

STARTERS & SPECIALS

SEASONAL LEAF SALAD ... 15.50

red cabbage, pumpkin seeds, cranberries & garlic-cROUTON

** italian or french dressing **

BEETROOT-PEAR SALAD WITH CARAMALIZED GOAT CHEESE

... 17.50

walnuts & chervil

CHESTNUT SOUP WITH BACON & FRANGELICO ... 15.50

hazelnut schnaps with cream, pumpkin, chervil & hazelnuts

QUICHE OF THE DAY ... 13.50

** add Soup or Salad +5.50 **

TALEGGIO RISOTTO ... 32.50

with walnuts, red wine pears & oyster mushrooms

STEAK SANDWICH ... 29.50

grilled Irish Black Angus steak in ciabatta bread, parmesan, rucola, Zurich fries

GRILLED CHICKEN SANDWICH ... 28.50

grilled Swiss chicken, organic fried egg, tomatoes, bacon, Fries

MAIN COURSE

TRADITIONAL ZURICH GESCHNETZELTES ... 45.50

Tender, sliced Swiss Veal in a mushroom cream sauce & rösti

SWISS STYLE MEATLOAF (VEAL & PORK) ... 26.50

roasted potatoes, dried tomatoes & sour cream

** add an organic fried Egg +3.50 **

SWISS BEEF BURGER IN A BRIOCHE BUN ... 31.50

180 gr., cheddar, onion-chutney, mayonnaise with sundried tomatoes, bacon, pickles & french fries

** add organic egg +3.50 | trüffel fries +3.50 | wild mushrooms +4.50 **

FRESH LEMON RICOTTA RAVIOLI ... 34.50

pumpkin, sage butter & pumpkin seeds

** add oyster mushrooms +4.50 **

SWISS BEEF TATAR ... 35.50

served with toast & rucola

** add Cognac or Calvados +3.50 | truffle fries +9.50 | shoe string potatoes +7.50 | with beef bone marrow (25mins preparation time) +10.50 **

KANTOREI WIENERSCHNITZEL ... 46.50

breaded Swiss veal escalope

** with shoestring fries or pumpkin with honey & rosemary **

Allergens: Our staff is available to provide information on allergens upon request.

