

ZURICH OLD TOWN



## **STARTERS**

Market salad	13.50
Lamb's lettuce with bacon and egg	15.50
Handcut beef tartar with truffle and herbs	26/38
Mini-cheese fondue from Gstaad Palace with Bürli-bread	18
Marrowbone with fleur de sel and port wine pepper	19.50
Salmon tartare with chicory, dill cream and walnuts	23
Soup of the day	12
Münsterhof-platter with Swiss cold cuts, cheese and Bürli- bread	39.50

## MAIN COURSES

Braised veal scaloppine with red wine jus, potato gratin and root vegetables	57
Guinea fowl breast with sweet potato mash and celery	46
Pike-perch fillet with leek cream sauce and vegetable rice	48
Baked curd spätzli with savoy cabbage and mushroom sauce	34
Tagliatelle with black truffle	26/36
The special Hiltl-vegetarian Burger Péclard-Edition with brewer's grain burger bun, special sauce and french fries	30
CLASSICS	
Sliced veal Zürich style with rösti, with or without kidney	48
Wienerschnitzel with French fries, cranberries and lemon	52.50
Veal liver with onions, marsala jus and rösti	39.50
Rösti gratinated with Swiss cheese and fried egg	21
Poussin with rosmary and garlic from the poultry farm of the Schönholzer family in Wädenswil	38.50
Ghacket's mit Hörnli with cheese and homemade applesauce	27
Meatloaf with mashed potatoes and vegetables	38
Beer battered fish from Lake Zurich (catch of the day) from our fisherman Adrian Gerny, homemade tartare sauce	29.90

## **SIDES**

Cervo fries with truffle flavour	14.50
Vegetables from the local farmers market / Rösti	9.50
French fries	8
Market salad / mashed potatoes	7.50

Freshwater fish, veal, beef and pork are exclusively from Switzerland. Poultry from Switzerland and France. Bread and baked goods from Switzerland. For detailed information on fishing and in case of allergies or intolerances our staff is happy to help you. Prices in Swiss francs, incl. 8.1% VAT.

## DESSERTS

Homemade cream slice for two	13/26
White chocolate-gingerbread mousse, peanuts and mandarins	15
Wintry iced coffee Münsti Edition add a shot	10 13
Pudding cake with stewed apples and whipped cream	15
Chocolate cake served in an espresso cup with sour cream ice cream and whipped cream (15 minutes waiting time)	15
Ice-cream selection from Schlattgut-farm in Herrliberg	6.90
Cheese selection with fig mustard and fruit bread	17