

WIRTSSTUBE



MÜNSTER  
HÖFLI

EST. 2020  
ZURICH OLD TOWN

# FOOD

## STARTERS

|  |             |
|--|-------------|
| Market salad   | 13.50       |
| Lamb's lettuce with chanterelles and grapes                          | 15.50       |
| Handcut beef tartar with herbs and egg yolk cream                    | 26.- / 38.- |
| Mini-cheese fondue from Gstaad Palace with 'Bürli-bread'             | 18.-        |
| Marrowbone with fleur de sel and port wine pepper                    | 19.50       |
| Venison carpaccio with pickled mushrooms, purslane and Grana Padano  | 24.- / 36.- |
| Smoked salmon with beetroot - apple salad and dill cream             | 23.-        |
| Soup of the day  | 12.-        |
| 'Münsterhof-platter' with Swiss cold cuts, cheese and 'Bürli- bread' | 39.50       |

*Fish and meat are from Switzerland. Venison is from Switzerland, Austria and Italy. Pheasant is from the UK. Poultry is exclusively from Switzerland. For detailed information and in case of allergies or intolerances our staff is happy to help. Prices in Swiss francs, incl. 8.1% VAT*

## MAIN COURSES

|   |      |
|---|------|
| Roe deer entrecôte with game jus, spaetzle, red cabbage, chestnuts and apple  | 54.- |
| Breast of pheasant with apple sauce on napkin dumplings and baked pumpkin   | 43.- |
| Swiss Char with cured ham with polenta and porcini mushrooms  | 48.- |
| Baked pumpkin on herb mashed potatoes and chanterelles  | 36.- |
| Vegetarian autumn plate   | 32.- |
| The special Hiltl-vegetarian Burger Péclard-Edition<br>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 rosemary and garlic<br>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<br>fisherman Adrian Gerny, homemade tartare sauce | 29.90 |

## SIDES

|  |      |
|--|------|
| Cervo fries with truffel flavour                 | 14.- |
| Vegetables from the local farmers market / Rösti | 9.50 |
| French fries                                     | 8.-  |
| Market salad / mashed potatoes                   | 7.50 |
| Spätzli  | 7.50 |

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# DESSERTS

|   |              |
|---|--------------|
| Homemade cream slice for two  | 13.- / 26.-  |
| Quince and apple tart with honey cream and sour cream ice cream   | 13.-         |
| Pumpkin seed parfait with plum compote  | 13.-         |
| Vermicelles with meringue and cream<br>with vanilla ice cream   | 11.-<br>15.- |
| Chocolate cake served in an espresso cup with sour cream ice cream<br>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.-         |

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