



Starters

Filo pastry sticks with vegetables and ricotta	10.50
Homemade sticks of filo pastry, filled with vegetables and ricotta cheese, served with chili dip	
Asparagus salad with macademia nuts	14.50
Asparagus with sherry vinegar dressing and macademia nuts served with smoked dried ham	
Veal carpaccio with wild garlic vinaigrette	14.50
served with spinach salad	
Mixed salad	11.50
Various salads and leaf salad with Italian or yoghurt dressing	
Spinach leaves salad with hard boiled egg	11.50
With Italian or yoghurt dressing	

Soups

Curry soup with red lentils	10.50
With coconut milk and vegetables an poppadom	
Asparagus soup with smoked salmon	11.50
Asparagus soup with whipped cream and smoked salmon	

Burger's & Co

Chicken Burger	27.50
Chicken breast with BBQ Sauce in a homemade bun with tomato, onions and pickles, french fries and cole slaw	
Angus Beef Burger	28.50
Angus beef burger (180g) with BBQ Sauce in a homemade bun with tomato, onions and pickles, french fries and cole slaw	
XL version 2 x 180g Angus beef burger	37.50
Falafel Burger Oriental	25.50
Home-made chickpea burger with BBQ Sauce in a homemade bun with tomato, onions and pickles, french fries and cole slaw	
Add on	
Swiss mountain cheese from Zürcher Oberland	2.00
Pan fried bacon	2.00
Fried egg	2.00
Avocado	2.00



From here and there

Geschnetzeltes (finely chopped) Veal with asparagus	37.50
Finely chopped tender veal with asparagus in a creamy sauce with taragon served with Röstli (hash brown potatoes)	
Asparagus stew with Röstli	25.50
Stew of asparagus in a creamy sauce with taragon served with Röstli(hash brown potatoes)	
Asparagus Polish Style	26.50
Butterd bread crumbs with hard boilde egg and parley, served with boiled potatos	
Argauer Freiamt's Angus Beef filet	150g 49.50
Served with three different spiced butter, french fries and vegetables	200g 59.50
Red Snapper filet on Indian curry sauce	36.50
Pan fried red snapper filet, on curry sauce with tomato and vegatables served with jasmin rice, poppadom and chutney	
Indian vegetabele curry (vegan)	26.50
lentils with coconutmilk served with jasmin rice, poppadom and chutney	

Beer specialities

Pan fried sausage from butcher „Keller Zürich“	22.50
Pan fried smoked sausage, beer gravy with onions served with Röstli (hash brown potatoes)	
Geschnetzelte (finely chopped) beef, stewed in beer	29.50
Fresh, finely chopped beef, stewed in beer, served with tagliatelle	
Mixed vegetables	5.00

Provenance: Prawns Bangladesh
Pork, Veal and Beef: Switzerland; Duck France

Tartar

Beef tartar with Whisky	30.50
Finely minced beef, spiced at your choice, served with whisky, butter and our house bread or toasted bread	
Our Bread	
After the brewing process the leftover of the malt is called „Treber“. With this „Treber“ the bakery „Bertschi Kloten“ prepares an exclusive bread for us - the „Treberbrot“. This bread is also available to purchase, please ask your waiter.	