



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	
Smoked trout mousse	15.50
Creamy smoked trout mousse served on leaf salad and balsamic reduction	
Veal carpaccio with parmesan	18.50
with olive oil and rocket salad	
Mixed salad	11.50
Various salads and leaf salad with Italian or yoghurt dressing	
Rocket 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	
Potato soup with sage	10.50
Potato soup with whipped cream and fried sage	

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 Zurich Style	36.50
Finely chopped tender veal with fresh mushrooms in a creamy sauce served with Röstli (hash brown potatoes)	
Tagliatelle ‚Summer dream‘	23.50
Tagliatelle with fresh tomatoes, rocket salad, onions, black olives and parmesan shavings	
Aargauer Freiamt’s Angus Beef filet	150g 49.50
Served with three different spiced butter, french fries and vegetables	
	200g 59.50
Sea Bass filet on Indian curry sauce	36.50
Pan fried Sea Bass filet, on curry sauce with tomato and vegetables served with jasmine rice, poppadom and chutney	
Indian vegetabele curry (vegan)	26.50
lentils with coconutmilk served with jasmine rice, poppadom and chutney	

Beer specialities

Pan fried sausage from butcher „Keller Zürich“	23.50
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	
Beef tartar "Tuscany"	32.50
Finely minced beef, spiced at your choice, with rocket salad and parmesan shavings, served with 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.	