



Starters

Bruschetta on wheat bread with goat cheese	11.50
served with Thyme honey and fresh figs	
Glass noodle salad with breaded shrimp	17.50
Glass noodles served with vegetables, tomatoes and cucumber in a Thai dressing with Coriander, served with breaded shrimp (ASC zertifacat)	
Lamb's lettuce salad with egg	11.50
with Italian or yoghurt dressing	

Soups

Coconut milk and tomato soup	10.50
Thai soup with coconut milk, tomatoes, citrus leaves and vegetable strips	
"Rekord" beer soup	10.50
Soup made from Rekord beer and malt, garnished with paprika-spiced whipped cream	

Burger's & Co

Wild burger in rye bun	30.50
Burger with wild boar and venison meet (180g) in homemade rye bun, with quince chutney and apple slices, served with french fries and coleslaw	
XL with two 180g wild burgers	+9.00
Angus beef-burger	28.50
Angus beef-burger (180g) with BBQ sauce in a homemade bun with tomato, onions and pickles, served with french fries and coleslaw	
XL with two 180g beef burgers	+9.00
Oriental Falafel Burger	25.50
Homemade chickpea burger with BBQ sauce in a bun with tomato, onions and pickles, served with french fries, coleslaw, and yoghurt dip	
add ons	2.00
Swiss mountain cheese from the Zürich Highlands, pan-fried bacon, fried egg,	

Provenance: Pork, Veal, Chicken and Beef: Switzerland;
Salmon Norway, Dorade Royale Greece

If you suffer from any allergy, we will gladly provide you exact details of the ingredients in our dishes



From here and there

Geschnetzeltes (finely chopped) venison with cranberries	36.50
Finely chopped venison, prepared with creamy game sauce with cranberries served with fresh homemade spätzle (pasta), red cabbage and glazed chestnuts	
Cutlets of venison with quince	38.50
Tender, cutlets of venison, prepared with creamy game sauce made with quince, served with fresh homemade spätzle (pasta), red cabbage and glazed chestnuts	
Roasted fillet of wild boar	39.50
Wild boar fillet, served on a game sauce, with fresh homemade spätzle (pasta), red cabbage and glazed chestnuts and apple	
Autumn plate	25.50
Homemade Spätzle (pasta) pan fried in butter, with red cabbage, glazed chestnuts, steamed apple, quince chutney and mushroom sauce	
Aargauer Freiamt's Angus filet	150g 49.50
served with balsmic onion relish, french fries and vegetables Additional 50g	
Red Curry with Black Tiger prawns	36.50
Pan fried black tiger prawns on vegetables with red curry served with Jasmin rice	
Red Curry with tofu (vegan)	26.50
In house smoked tofu on vegetables with red curry served with Jasmin rice	

Beer specialities

Pan-fried sausage from butcher „Keller Zürich“	23.50
Pan-fried smoked sausage, served in a gravy with onions and with Rösti (hash brown potatoes)	
Geschnetzelte (finely chopped) beef, stewed in beer	31.50
Fresh, finely chopped beef, stewed in beer, served with with Rösti (hash brown potatoes)	
Side order: mixed vegetables	5.00

Tartar

Beef tartar with whisky	30.50
Finely minced beef, spiced as you wish, served with whisky, butter and our house bread or toasted bread	
Side order french fries	5.00
Our Treber bread	
After the brewing process, the leftover malt is called „Treber“. With this „Treber“	



and a special dough, the bakery „Bertschi Kloten“ prepares the „Treberbrot“ exclusively for us. This bread is also available for purchase, please ask your waiter.