



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	
Lettuce salad with egg and roasted seeds and nuts	11.50
with Italian or yoghurt dressing	

Soup

Coconut milk and tomato soup	10.50
Thai soup with coconut milk, tomatoes, citrus leaves and vegetable strips	

Burger's & Co

Chicken-burger	28.50
Smoked and marinated chicken thigh in a homemade bun with tomatoes, onions and pickles, served with french fries and cole slaw	
XL-Version 350g	+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

Geschnetzelte (finely cut) veal liver	35.50
Veal liver, roasted in butter with onions and fresh herbs, served with Röstli (hash brown potatoes)	
Aargauer Freiamt's Angus filet	150g 49.50
served with balsmic onion relish, french fries and vegetables Additional 50g	
	+9.50
Hungarian lamb goulash	34.50
Lamb ragout from Swiss free-range lamb, stewed with onions and peppers, with sour cream and homemade Spätzli with breadcrumbs	
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 Röstli (hash brown potatoes)	
Geschnetzelte (finely chopped) beef, stewed in beer	31.50
Fresh, finely chopped beef, stewed in beer, served with homemade Spätzli with breadcrumbs	
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 Klotten“ prepares the „Treberbrot“ exclusively for us. This bread is also available for purchase, please ask your waiter.	