

LUNCHMENU

Friday 14.08.26

SPITZ LUNCH Spitz Lunch including soup or salad

Zander fillet 34

in a walnut crust, buttered cabbage, potato confit in butter and vegetable vinaigrette

Potato and spinach strudel 30

with tomato chutney, feta cheese, and a bitter leaf salad

Spaghetti aglio e olio 30

with chili peppers and crispy bread crumble



A LA CARTE

Starter Salad 9

Soup of the Day Small/Large 9 / 16

Garden Salad 29

seasonal vegetables, sautéed organic chicken strips and mushrooms

Black Angus Beef Tartare 25 / 36

Served with pickled vegetables

Grilled spring chicken 45

with morel cream sauce and mashed potatoes

DESSERT

Lemon posset – with homemade sour cream ice cream 10.5

Selection of sweets – served with a coffee or espresso 10.5

Affogato – Vanilla ice cream with a shot of espresso 10.5

Ice cream and Sorbet – Vanilla, Chocolate, Strawberry, Stracciatella 6.5

OUR WINE RECOMMENDATION

Stäfner Räuschling 1dl 11

Weingut Rebhalde, Familie Hohl, Stäfa
AOC Zürichsee 2024

Trebbiolo 1dl 10.5

Emilia Rosso, La Stoppa
Emilia Romagna 2023
Barbera, Bonarda

HOUSEMADE & REGIONAL DRINKS

Water sparkling / still 6 p.P

Hibiscus Iced Tea 3dl / 5dl 6.5 / 9.5

Ginger & Lemon 3dl 7

Blackcurrant & Basil 3dl 7

Mikucha with wild blueberries 2dl 8.5

Vivi BIO Mate and Cascara 3.3dl 6.5

COFFEE & TEA

Specialty coffees roasted by Stoll in Zurich:

Espresso 4.8

Cappuccino 6.5

Kaffee Crème 5

Latte Macchiato 7

Althaus Tees, diverse Sorten 6.5

WINES BY THE GLASS pro dl

SPARKLING WINE

De Facto Pet' Nat` 10

La Colombe, Laura Paccot

La Côte AOC, Vaud 2024

Chasselas

Sekt Extra Brut, Fred Loimer 12.5

Langenlois, Kamptal

Pinot Noir, Zweigelt, Chardonnay

WHITEWINE

FREIHEIT 9

Bianca & Daniel Schmitt, Rheinhessen 2023

Grauburgunder, Ortega, Huxelrebe, Muskateller, Weissburgunder

AUXERROIS 11.5

Weingut Odinstal, Thomas Hensel, Deutschland

REDWINE

HUUSWII PINOT NOIR KLETTGAU 11

AOC Schaffhausen Markus Ruch 2023

Pinot Noir

Blaifränkisch Astral 11

Andreas Gsellmann, Gols, Burgenland 2021

ALCOHOLFREE

Fjell (Gebirge) 10

Vilbrygg, Oslo

Preiselbeeren, Birkenblätter, Rosmarin und Zitronengras

I'M NOT FULL ROSÉ 11

Christopher Full, Deutschland

Pinot Noir

All prices in CHF, inkl. 8.1% Mehrwertsteuer, Chicken CH/Pork CH/Beef CH/Bread CH

We will be happy to share all information on allergenes of our dishes.