

**Starters, soups**

CHF

Mixed salad with strips of vegetables on homemade dressing (G)	13	
Burrata with fresh tomatoes on mango-tomato-salsa (L)	17	
Beef tartar refined with cognac, toast and butter (G/L)	22	33
Vitello tonnato with capers, red onions, croutons and chives (G/L)	24	33
Cold cucumber soup with roasted walnuts (L)	12	
White wine soup „Eglisau style“ with croutons (G/L)	14	

**Hirschen-classics**

Wienerschnitzel (veal) with cowberries and young parsley potatoes or French fries (G/L)	44	
Fillet of perch, fried in butter with young potatoes and spinach leaves (G/L)	45	
Hirschen Burger (100% beef app. 200g), fried egg, bacon, tomato, lettuce, burger relish, fried onions and French fries (G/L)	30	
Original Alsace tarte flambée with bacon, onions and cream fraiche (G/L)	20	
Vegetarian tarte flambée with dried tomatoes, mozzarella, onions, basil and cream fraiche (G/L)	22	
Crispy fried pike-perch with young potatoes and spinach leaves or salad (G/L)	34	

*During the summer we recommend the local Sauvignon Blanc from Mathias Bechtel, Eglisau. A delightfull and classy Sauvignon Blanc. A fantastic companion to your aperitif, fish and spicy dishes.*

1dl à 8.50  
7,5dl à 59.-

**Seasonal menu**

CHF

Fried trout fillet (Bernese Oberland) with herb risotto (G/L)	34
Swiss Alpin salmon from Misox (Grisons) on teriyaki-lemongrass brew with spring leek, cherry tomatoes and tagliatelle (G)	39
Pink roasted haunch of lamb with paprika and roasted potatoes (L)	39
Chicken breast with chilli-polenta, carrots and ginger-lemongrass juice (L)	32
Beefsteak with Piri Piri-herb sauce (spicy) und French fries	41
Spareribs (veal) with sweet BBQ sauce, corn on the cob and French fries	39
Creamy risotto with artichokes and cherry tomatoes (L)	24
Chanterelles-ricotta-ravioli from the pasta manufactory Daniele, Schaffhausen, on a light champagne-herb- sauce (G/L)	24

**Desserts / Cheese**

Lemongrass panna cotta with Caribbean cocktail sauce (G/L)	10
Lukewarm chocolate cake with amarena ice-cream and cherry compote (G/L)	14
Variation of cheese with fruit bread (G/L)	16

Our meet is of Swiss origin. (Exceptions are noted)  
Lamb: Australia, New Zealand  
Perch and salmon: Switzerland, breed  
Pike perch: Russia, Kazakhstan  
Tuna: Pacific - and Indian Ocean, breed  
Pls inform us of your possible intolerances and allergies. Our staff will be happy to give advice.  
G = Gluten L = Lactose  
All prices are in Swiss Francs including 7, 7 percent VAT.