

Menu

Coupes

Ice coffee «Hirschen style» (G/L) 2 scoops of coffee ice cream with coffee-sirup, whipped cream, chocolate-mocha-beans and tuille	12
Coupe Denmark (G/L) 3 scoops of vanilla ice cream, chocolate sauce, whipped cream, almond slivers and tuille	9 / 13
Nutcracker (G/L) 1 scoop of vanilla ice cream, 1 scoop of chocolate ice cream 1 scoop of walnut ice cream, roasted walnuts, caramel sauce, whipped cream and tuille	9 / 13
Campari Sorbet (G/L) 1 scoop of blood orange sorbet, 4 cl Campari und tuille	12
Yogurt ice cream with rhubarb compote, whipped cream and tuille (G/L)	9
Affogato al caffè One scoop of vanilla ice cream poured over with espresso	9
Our Ice cream is from "I Gelati", produced with Swiss milk and (if possible) with Swiss fruits	

Starters, soup	CHF	
Leaf salad with cucumber, tomato, carrots, red-radish and croutons (G/L)	14	
- With chicken-spit	22	
- With chickpeas-lentil tartlets and herbal yogurt (vegan)	21	
Smoked Swiss salmon and his caviar, free-range egg asparagus salad and wild garlic cream (L)	23	
Spring vegetable salad with cottage cheese, confit lemons and cracker (L)	17	
Beef tartar with egg yolks and pickled vegetables, toast and butter aside (G/L)	23	34

Soups

White wine soup „Eglisau style“ with croutons (G/L)	14	
Fish pot-stew with garlic bread (G/L)	21	

Main dishes

Chickpeas-lentil tartlets with vegetables and herbal yogurt (vegan)	34	
Fried perch filet from the canton of Valais with herbal sauce, lemon-barley-risotto and vegetables (G/L)	46	
Fried fillet of char from Switzerland with almond foam, vegetables and taglierini (G/L)	43	
Crispy fried pike-perch from Switzerland tartar sauce, potato cubes and spinach or with lamb's lettuce (G/L)	36	
Guinea fowl breast with jus, green-pea wild garlic-puree and carrots (L)	43	
Sautéd slices of beef stroganoff, roesti potatoes and cream fresh (L)	46	
«Wiener Schnitzel» with French fries or parsley potato cubes, cranberries and lemon (G/L)	45	
Alsace tarte flambée bacon, onions and cream fresh (G/L)	20	
Vegetarian tarte flambée asparagus, onions, dried tomatoes, cream fresh and parmesan (G/L)	22	

Asparagus dishes with asparagus from the asparagus farm in Flaach

Barley-asparagus-risotto with green-pea-crisp and parmesan (G/L)	35	
Portion asparagus with potatoes and sauce hollandaise (L)	37	
- Raw ham	46	
- Smoked Swiss salmon	47	
- Fillet of char from Switzerland (G)	49	
- Guinea fowl breast	49	
- Sautéd slices of beef with morel cream sauce	58	

Desserts

“Spring-Hopper” 1 scoop of blood orange sorbet, candied carrot, hopper-carrot-liquor (G/L)	11	
White chocolate cheesecake with strawberry-sorbet and strawberries (G/L)	14	
Lime mousse with berries and crumble (G/L)	10	
A small sweet surprise and coffee (G/L)	9	
Various ice creams, price per scoop (L) Vanilla, chocolate, stracciatella, walnut, coffee, coconut (vegan)	4	
Various sorbets price per scoop Lemon, cassis (L), mango, blood orange (L), passionfruit-pineapple	4	
Portion of whipped cream (L)	1.50	

Our meet and fish are of Swiss origin (exceptions are mentioned).

Pls inform us for your possible intolerances and allergies. We are happy to give you advice.
G = Gluten L = Lactose

All prices are in Swiss Francs 7.7% VAT included