

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
1 scoop of coconut ice cream, apricots, whipped cream (L) and tuille (G)	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	CHF	
Leaf salad on house dressing with cucumber, tomato, carrots, red-radish and croutons (G/L)	14	
- chickpeas-lentil tartlets and herbal yogurt (vegan)	21	
- chicken-spit	22	
- feta cheese (L)	19	
Buffalo mozzarella from Swiss buffalo milk with marinated tomatoes and basil (G/L)	19	
Charentais melon with smoked ham, almonds and salad bouquet (G)	19	
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
Coconut-carrot-soup with chicken-spit (G/L)	17

Main dishes

Fried perch filet from the canton of Valais with herbal sauce and beetroot couscous (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
«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 olives, feta cheese, dried tomatoes, onions and cream fresh (G/L)	22

Summer dishes	CHF
Chickpeas-lentil tartlets with tomatoes, zucchini and herbal yogurt (vegan)	34
Baked potato filled with slices of beef, spinach, tomatoes, olives and cream fresh (L)	48
Calf liver slices with jus, potato roesti, apple and roasted onions	43
Guinea fowl breast with lukewarm mediterranean vegetable salad, grilled bread and black garlic butter (G/L)	43
Crispy slices of soja with fried shiitake mushrooms, olives, herbs, tomatoes, lukewarm mediterranean vegetable salad, grilled bread and black garlic butter (G/L)	35

Desserts

Cold Hugo (G) 1 scoop of lemon sorbet (vegan), Prosecco, elderflower syrup, mint oil, lime and tuille	13
Tonka been parfait with apricots	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, yogurt 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 coupes you'll find on the back side

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