Starters

ZUERICHBERG SALAD 🌿

Mixed leaf salad & garden herbs | vegetable strips
Radishes | croutons | elderflower dressing
16

SPRING MINI CARROTS 🌿 ❀

Miso & ginger | spring salads
Lemon-herbs salza
18

CEASAR SALAD

Lettuce | egg | Croûtons | grated Sbrinz
Ceasar dressing
19
With bacon slices +5
With chicken breast +10

GREEN PEA FRITTERS 🌾

Dandelion salad | mozzarella | herb vinaigrette
21

ZUERICHBERG APERO PLATE

Dried meat from the Ziegler butcher's and cheese variation from the Jumi dairy
25

SWISS BEEF TARTARE

With Belper Knolle | house bread
Starter 29
Main course 37
With Züri Frites +8

Soups

CELERY CREAM SOUP 🌿 🌾 ❀

Celery from SlowGrow | Hazelnuts | chive oil
15

CLEAR SPRING VEGETABLE SOUP 🌿 🌾

Green peas | garden herbs
15

Main Courses

BAKED CELERY 🌿 ❄

Celery from SlowGrow | Green peas and radish salad | wild garlic mayonnaise
Spring potatoes
32

WILD GARLIC PAN CAKES 🌿

Roasted spring vegetables | herb quark
Watercress
32

RIGATONI 🌿

Green asparagus | morels | garden herbs
Tomato pesto
35

HOMEMADE VEGETABLE TAJINE 🌿

Mixed vegetables | chickpeas | coriander | tomatoes
Couscous | pita bread | crème fraîche
35

SWISS FISH OF THE DAY 🌾

Fried as fillet | boiled potatoes
Sautéed leaf spinach | lemon | tartare sauce
49
While stock lasts

SÛPREME ALPSTEIN CHICKEN BREAST

Port wine jus | spring carrots | spinach risotto
45

VEAL SLICES «ZURICH STYLE» 🌾

Hashbrown | mushroom cream sauce
47
Small portion 42

ZUERICHBERG PLANTED BURGER 🌿

Beetroot rolls | gherkins | tomato
Herb dip | Züri Frites
32
With vegan cheese 35

ZUERICHBERG BEEF BURGER

Burger bun | bacon | gherkin | tomato
Tartare-sauce | cocktail-sauce | Züri Frites
35
With Swiss cheese 37

Desserts

QUARK SOUFFLE
Garden herbs ice cream | almonds
Freshly baked for you, waiting time approx. 15 - 20 min.
15

GRAND CRU CHOCOLATE MOUSSE
Dark & white Felchlin chocolate
16

RHUBARB PAVLOVA 🌿 🌾
Merengue | rhubarb compote | crème fraîche
Roasted pistachios
17

Cheese

CHEESE SELECTION FROM THE JUMI CHEESE DAIRY IN BELP
Leotine **|** Sommer Himu | Crème Chèvre
Emmentaler Alt **|** seasonal fruit chutney
18

Legend

🌱 The recipe for the dish does not include ingredients of animal origin (vegan). It is impossible to guarantee that the dish has not been inadvertently contaminated by such ingredients.

🌾 The recipe for the dish does not include any gluten-containing ingredients. It is impossible to guarantee that the dish has not been inadvertently contaminated by such ingredients. Gluten-free bread is available on request.

✤ SlowGrow cultivates and develops regenerative "mosaic agriculture" and produces vegetables and cereals without pesticides and fertilisers thanks to a high level of biodiversity - just "slow grow". The farm won the Prix Climat in 2022. In future, we will work with SlowGrow to cultivate our agricultural land in front of the hotel and contribute to sustainability and biodiversity. So that you can enjoy this unique approach to agriculture already today, we are now creating seasonal dishes with SlowGrow products from their farm in Mönchaltorf. In this way, we support innovation and biodiversity with every dish sold, which is also reflected in the flavour. www.slowgrow.ch.

Our service team will be happy to inform you about ingredients that may trigger allergies or intolerances.

Declaration of origin

BAKERY PRODUCTS
Bread, rolls CH

FISH
Salmon CH
Egli fillet CH
Smoked salmon CH
Arctic char CH
Pike perch CH
Giant shrimps CH
Fish crispies CH, DE
Fish of the day CH

We prefer fish and seafood from sustainable catches according to the WWF guidebook.
The origin may vary depending on the procurement channel and is declared in the offer.

EGGS
We obtain our eggs exclusively from Swiss free-range farming.
Any deviations are explicitly declared in the offer.

MEAT
Beef CH
Lamb CH
Veal CH
Pork CH
Chicken CH
Game CH, AT
Wild Poultry CH, FR
Other poultry CH, FR