

Salad		starter	main course
Lamb's lettuce boiled egg bacon croutons homemade herb dressing		14.00	24.00
Winter salad "Ö" mixed leaf salads roasted ceps pumpkin seeds homemade herb dressing	V	13.00	22.00
Green salad vegetables croutons roasted seeds homemade prosecco dressing	V	11.00	19.00
Choose a homemade dressing with your salad: prosecco dressing, herb dressing or balsamic dressing			

Soup		starter
"Ö" onion soup classic onion soup baked cheese croutons		12.00
Parsnip soup roasted hazelnuts		12.00

Tatar		starter	main course
"Ö" rump steak tatar chopped and prepared à la minute brioche toast or French fries		21.00	35.00

Small and fine deli food		starter	main course
Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter		16.00	25.00
Beetroot carpaccio chicory salad walnuts	V	13.00	22.00
Baked goat cheese Rosemary-honey mixed leaf salads homemade herb dressing	V	16.00	25.00
Morel terrine fried morels celery salad cranberry gravy		17.00	28.00

Pasta & Risotto		starter	main course
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Ravioli flavoured with mountain herbs brown butter saffron foam	V	16.00	25.00
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Creamy cep risotto	V	14.00	23.00
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Fish & Moules		starter	main course
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Poached fillet of salmon sorrel-white wine sauce fresh leaves of spinach wild rice			33.00
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Moules marinières Mussels in a white wine court-bouillon shallots parsley served with French fries		16.00	32.00
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Meat		main course
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Sirloin steak "Café de Paris" fried Australian sirloin steak (200g) Café de Paris butter French fries			47.00
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Beef Stroganov sliced fillet of beef paprika cream sauce mushrooms sliced gherkin pearl onions butter noodles			42.00
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Rolled veal cordon bleu filled with "Zürcher Oberländer" cheese warm potato salad Meaux-mustard vinaigrette			39.00
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Sliced rump of veal Zurich style creamy champignon sauce crispy rösti potatoes			35.00
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Diced veal liver fried in butter onions sage crispy rösti potatoes			33.00
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Coq au Vin "Ö" tender cutlets of poulard cooked in Burgundy wine pearl onions diced vegetables fine butter noodles			32.00
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Would you like to have a different side dish?

Butter rösti, French fries, fried potatoes, butter noodles, wild rice or vegetables of the day.
Second amendment + CHF 5.00

Happy Birthday at the Brasserie Ö!

Enjoy your birthday at our Restaurant Ö and let yourself be celebrated.

We are pleased to invite you to the main course of your choice.

We look forward to your reservation.

Desserts

Peanut Tartelette		14.00
banana ice peanut crumble salted caramel		
Tarte Tatin		12.00
caramelized upside-down apple tart vanilla ice whipped cream		
Coupe Nesselrode	11.00	14.00
Vanilla ice vermicelles meringue whipped cream		
Vanilla crème brûlée		10.00
burned custard caramelized sugar		
Sorbetto – the original Zurich ice cream		
lemon-lime		4.90 / bowl
blood orange		
raspberry		
passion fruit		
dash of vodka, vieille prune or campari		2.50
vanilla		4.90 / bowl
chocolate		
mocca		
stracciatella		
hazelnut		
with whipped cream		1.50

Cheese

	60g	100g
Cheese variety	12.00	18.00
Blaue Geiss (goat cheese from Zurich Oberland) Gierenbaderli (soft cheese from Zurich Oberland) Mühlistei (hard cheese from Zurich Oberland)		
fig mustard homemade fruit bread		
Muscat Château l'Ermitage 2016	10cl	9.00