

<b>Salad</b>		<b>starter</b>	<b>main course</b>
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<b>Lettuce</b> radishes   chives   croutons   herb dressing		11.00	19.00
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<b>Spring salad "Ö"</b> mixed leaf salads   pears   roasted walnuts   herb dressing	V	13.00	22.00
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<b>Market salad</b> vegetables   croutons   roasted seeds   prosecco dressing	V	11.00	19.00
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**Choose a homemade dressing with your salad:**  
prosecco dressing, herb dressing or balsamic dressing

<b>Soup</b>		<b>starter</b>
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<b>"Ö" onion soup</b> classic onion soup   baked cheese croutons		12.00
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<b>Carrot-ginger soup</b> fresh sage		11.00
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<b>Tatar</b>		<b>starter</b>	<b>main course</b>
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<b>"Ö" rump steak tatar</b> chopped and prepared à la minute   brioche toast or French fries		21.00	35.00
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<b>Small and fine deli food</b>		<b>starter</b>	<b>main course</b>
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<b>Escargots 6 pieces / 12 pieces</b> Burgundy snails in the caquelon pot   homemade garlic-parsley butter		16.00	25.00
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<b>Beef carpaccio</b> Belper Knolle   mountain olive oil   Sakura cress		19.00	28.00
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<b>Lukewarm lentil salad</b> Onsen egg   vegetable cubes   balsamic dressing	V	15.00	22.00
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<b>Ratatouille quiche</b> mixed leaf salads   cherry tomatoes   herb dressing	V		21.00
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<b>Pasta &amp; Risotto</b>		<b>starter</b>	<b>main course</b>
<b>Ravioli flavoured with lemon</b> brown butter   parsley   pistachio foam	V	16.00	25.00
<b>Creamy beetroot risotto</b> tarragon   crème fraîche	V	14.00	23.00

<b>Fish &amp; Moules</b>		<b>starter</b>	<b>main course</b>
<b>Poached fillet of salmon</b> sorrel-white wine sauce   fresh leaves of spinach   wild rice			33.00
<b>Moules marinières</b> Mussels in a white wine court-bouillon   shallots   parsley served with French fries		16.00	32.00

<b>Meat</b>		<b>main course</b>
<b>Sirloin steak "Café de Paris"</b> fried Australian sirloin steak (200g)   Café de Paris butter   French fries		47.00
<b>Beef Stroganov</b> sliced fillet of beef   paprika cream sauce   mushrooms sliced gherkin   pearl onions   butter noodles		42.00
<b>Rolled veal cordon bleu</b> filled with "Zürcher Oberländer" cheese warm potato salad   Meaux-mustard vinaigrette		39.00
<b>Sliced rump of veal Zurich style</b> creamy champignon sauce   crispy rösti potatoes		36.00
<b>Diced veal liver</b> fried in butter   onions   sage   crispy rösti potatoes		34.00
<b>Coq au Vin "Ö"</b> tender cutlets of poulard cooked in Burgundy wine pearl onions   diced vegetables   fine butter noodles		32.00

**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

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 < **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. >  
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## Desserts

<b>Lemon tartelette</b>		10.00
almond ice cream   candied violets   buttermilk gel		
<b>Tarte Tatin</b>		12.00
caramelized upside-down apple tart vanilla ice   whipped cream		
<b>Coupe Denmark</b>	8.00	10.00
vanilla ice cream   hot chocolate sauce   whipped cream toasted almonds		
<b>Vanilla crème brûlée</b>		10.00
burned custard   caramelized sugar		
<b>Sorbetto – the original Zurich ice cream</b>		
lemon-lime		4.90 / bowl
blood orange		
passion fruit		
dash of vodka, vieille prune or campari		3.00
<b>Homemade ice cream</b>		
vanilla		4.90 / bowl
chocolate		
mocca		
with whipped cream		1.50

## Cheese

	60g	100g
<b>Cheese variety</b>	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