Salad		starter	main course
Spinach salad bacon egg cherry tomatoes herb dressing		11.00	19.00
Spring salad "Ö" mixed leaf salads mango feta herb dressing	٧	14.00	22.00
Market salad vegetables croutons roasted seeds prosecco dressing	٧	11.00	19.00

<u>Choose a homemade dressing with your salad:</u> prosecco dressing, herb dressing or balsamic dressing

Soup	starter
"Ö" onion soup baked cheese croutons	12.00
Vichyssoise cold potato leek soup croutons	11.00

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

Small and fine deli food	starter	main course
Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley but	16.00 ter	25.00
Tuna carpaccio papaya gel mountain olive oil soy sauce coriander Sakura c	15.00 ress	22.00
Chickpea salad pomegranate seeds feta leaf parsley	14.00	21.00
Tomme cheese wrapped in courgette V mixed leaf salads herb dressing	13.00	21.00

Pasta & Risotto		starter	main course
Ravioli filled with mozzarella basil dough dried tomatoes milk foam	٧	16.00	25.00
Creamy lime risotto rucola crème fraîche	V	14.00	23.00

Fish & Moules	starter	main course
Fillet of salmon slice of salmon gravy fresh leaves of spinach wild rice		33.00
Moules marinières Mussels in a white wine court-bouillon shallots parsley served with French fries	16.00	32.00
Roasted Pulpo smoked pepper jus fried potatoes ratatouille		38.00

Meat	main course
Sirloin steak "Café de Paris" fried Australian sirloin steak (200g) Café de Paris butter French fries	47.00
Beef Stroganov sliced fillet of beef paprika cream sauce mushrooms sliced gherkin pearl onions butter noodles	42.00
Rolled veal cordon bleu filled with "Zürcher Oberländer" cheese farmer's ham warm potato salad herb dressing	39.00
Sliced rump of veal Zurich style creamy champignon sauce crispy rösti potatoes	36.00
Diced veal liver fried in butter onions sage crispy rösti potatoes	34.00

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

Happy Birthday at the Restaurant 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		
Lemon tartelette almond ice cream candied violets buttermilk gel		10.00
Tarte Tatin caramelized upside-down apple tart vanilla ice whipped cream		12.00
Coupe Denmark vanilla ice cream hot chocolate sauce whipped cream toasted almonds	8.00	10.00
Vanilla crème brûlée burned custard caramelized sugar		10.00
Sorbetto – the original Zurich ice cream lemon-lime blood orange passion fruit		4.90 / bowl
dash of Vodka, Campari or Grand Marinier		3.00
Homemade ice cream vanilla chocolate mocca		4.90 / bowl
with whipped cream		1.50

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