

Salad		starter	main course
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Spinach salad bacon egg cherry tomatoes herb dressing		11.00	19.00
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Summer salad "Ö" mixed leaf salads mango feta herb dressing	V	14.00	22.00
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Market salad 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

Soup		starter
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"Ö" onion soup classic onion soup baked cheese croutons		12.00
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Vichyssoise cold potato leek soup croutons		11.00
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Tatar		starter	main course
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"Ö" rump steak tatar chopped and prepared à la minute brioche toast or French fries		21.00	35.00
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Small and fine deli food		starter	main course
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Escargots 6 pieces / 12 pieces Burgundy snails in the caquelon pot homemade garlic-parsley butter		16.00	25.00
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Tuna carpaccio papaya gel mountain olive oil soy sauce coriander Sakura cress		15.00	22.00
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Chickpea salad pomegranate seeds feta leaf parsley	V	14.00	21.00
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Tomme cheese wrapped in courgette mixed leaf salads herb dressing	V	13.00	21.00
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Pasta & Risotto		starter	main course
Ravioli filled with mozzarella basil dough dried tomatoes milk foam	V	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

Strawberry mousse chocolate core ganache strawberry-verbena ragout strawberry sorbet		12.00
Tarte Tatin caramelized upside-down apple tart vanilla ice whipped cream		12.00
Coupe Romanoff vanilla ice cream marinated strawberries whipped cream	11.00	13.00
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) Mühlstei (hard cheese from Zurich Oberland)	12.00	18.00
fig mustard homemade fruit bread		
Muscat Château l'Ermitage 2016	10cl	9.00