

| <b>Salad</b> |  | <b>starter</b> | <b>main course</b> |
|--------------|--|----------------|--------------------|
|--------------|--|----------------|--------------------|

|   |  |       |       |
|---|--|-------|-------|
| <b>Spinach salad</b><br>bacon   egg   cherry tomatoes   herb dressing |  | 11.00 | 19.00 |
|---|--|-------|-------|

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| <b>Summer salad "Ö"</b><br>mixed leaf salads   mango   feta   herb dressing | V | 14.00 | 22.00 |
|---|---|-------|-------|

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|--|---|-------|-------|
| <b>Market salad</b><br>vegetables   croutons   roasted seeds   prosecco dressing | V | 11.00 | 19.00 |
|--|---|-------|-------|

**Choose a homemade dressing with your salad:**  
prosecco dressing, herb dressing or balsamic dressing

| <b>Soup</b> |  | <b>starter</b> |
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|   |  |       |
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| <b>"Ö" onion soup</b><br>classic onion soup   baked cheese croutons |  | 12.00 |
|---|--|-------|

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| <b>Vichyssoise</b><br>cold potato leek soup   croutons |  | 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><br>chopped and prepared à la minute   brioche toast or French fries |  | 21.00 | 35.00 |
|---|--|-------|-------|

| <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><br>Burgundy snails in the caquelon pot   homemade garlic-parsley butter |  | 16.00 | 25.00 |
|---|--|-------|-------|

|   |  |       |       |
|---|--|-------|-------|
| <b>Tuna carpaccio</b><br>papaya gel   mountain olive oil   soy sauce   coriander   Sakura cress |  | 15.00 | 22.00 |
|---|--|-------|-------|

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| <b>Chickpea salad</b><br>pomegranate seeds   feta   leaf parsley | V | 14.00 | 21.00 |
|--|---|-------|-------|

|   |   |       |       |
|---|---|-------|-------|
| <b>Tomme cheese wrapped in courgette</b><br>mixed leaf salads   herb dressing | V | 13.00 | 21.00 |
|---|---|-------|-------|

| <b>Pasta &amp; Risotto</b>  |   | <b>starter</b> | <b>main course</b> |
|---|---|----------------|--------------------|
| <b>Ravioli filled with mozzarella</b><br>basil dough   dried tomatoes   milk foam | V | 16.00          | 25.00              |
| <b>Creamy lime risotto</b><br>rucola   crème fraîche                              | V | 14.00          | 23.00              |

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

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

|  |      |             |
|--|------|-------------|
| <b>Strawberry mousse</b>   |      | 12.00       |
| chocolate core   ganache   strawberry-verbena ragout   strawberry sorbet   |      |             |
| <b>Tarte Tatin</b>   |      | 12.00       |
| caramelized upside-down apple tart<br>vanilla ice   whipped cream          |      |             |
| <b>Coupe Denmark</b>   | 9.00 | 11.00       |
| vanilla ice cream   hot chocolate sauce   whipped cream<br>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, Campari or Grand Marinier                                   |      | 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)<br>Gierenbaderli (soft cheese from Zurich Oberland)<br>Mühlistei (hard cheese from Zurich Oberland) |       |       |
| fig mustard   homemade fruit bread   |       |       |
| Muscat Château l'Ermitage 2016   | 10cl  | 9.00  |