

Salad		starter	main course
Lamb's lettuce boiled egg bacon croutons homemade herb dressing		14.00	24.00
Autumn salad "Ö" mixed leaf salads roasted ceps pumpkin seeds homemade herb dressing	V	13.00	22.00
Market salad 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

Soup		starter
"Ö" onion soup classic onion soup baked cheese croutons		12.00
Cream of Jerusalem artichoke roasted hazelnuts		11.00

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
Quiche Lorraine mixed leaf salads herb dressing			19.00
Smoked fillet of Lucerne trout horseradish sponge beetroot foam		17.00	30.00
Lukewarm lentil salad poached egg vegetable cubes balsamic dressing	V	15.00	22.00

Pasta & Risotto		starter	main course
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Pumpkin gnocchi Brussels sprouts leaves pumpkin seed pesto	V	16.00	25.00
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Creamy ceps mushroom 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 farmer's ham warm potato salad herb dressing			39.00
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Sliced rump of veal Zurich style creamy champignon sauce crispy rösti potatoes			36.00
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Diced veal liver fried in butter onions sage crispy rösti potatoes			34.00
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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 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

Chestnut Cake 10.00
apple sorbet | meringue | apple blossom

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
passion fruit

dash of Vodka, Campari or Grand Marinier 3.00

Homemade ice cream
vanilla 4.90 / bowl
chocolate
white cinnamon

with whipped cream 1.50

Cheese

60g

100g

Cheese variety 12.00 18.00
Blaue Geiss (goat cheese from Zurich)
Gierenbaderli (soft cheese from Zurich)
Mühlstei (hard cheese from Zurich)

watercress pesto | caramelized hazelnuts | shallots-confit | fig mustard
homemade fruit bread

Muscat Château l'Ermitage 2016 10cl 9.00