

| Salad | | starter | main course |
|---|---|----------------|--------------------|
| Lamb's lettuce boiled egg bacon croutons homemade herb dressing | | 14.00 | 24.00 |
| Winter salad "Ö" mixed leaf salads orange fillets roasted walnuts 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 |
| Sauerkraut soup fried bacon strips | | 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 |
| Veal tatar marinated with sesame mayonnaise spinach salad sesame sponge soya gel honey-mustard seeds brioche toast | | 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 |
| Caramelized goat cheese mixed leaf salads wrapped in walnut coat beetroot salad pears | | 17.00 | 30.00 |
| Smoked fillet of Lucerne trout horseradish sponge beetroot foam | | 17.00 | 30.00 |

| 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 |
|--|--|--|-------|

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

| | | |
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| White chocolate mousse | | 10.00 |
| filled with apple compote apple gel salted caramel ice cream almond crumble | | |
| Tarte Tatin | | 12.00 |
| caramelized upside-down apple tart vanilla ice whipped cream | | |
| Coupe Denmark | 9.00 | 11.00 |
| vanilla ice cream hot chocolate sauce whipped cream toasted almonds | | |
| Vanilla crème brûlée | | 10.00 |
| burned custard caramelized sugar | | |
| Homemade sorbet | | |
| 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 |