

Salad		starter	main course
Oak leaf salad hazelnuts apple homemade herb dressing	V	14.00	24.00
Spring salad "Ö" mixed leaf salads radishes Sprinz cheese 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
Beetroot soup yoghurt horseradish	V	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
Beef carpaccio purslane Belper Knolle		17.00	30.00
Ceviche of sea bass coriander oil curry cashew nuts brad chip		17.00	30.00
Cheese tarte spinach salad homemade herb dressing	V	15.00	25.00

Pasta & Risotto		starter	main course
Wild garlic ravioli brown butter carrot cubes Sprinz cheese milk foam	V	16.00	25.00
Creamy lime risotto crème fraîche rocked salad	V	14.00	23.00

Fish & Moules		starter	main course
Poached fillet of salmon sorrel-white wine sauce 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

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
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

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 < **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

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