

Dishes
&
Drinks

Welcome

Dear guest

We are only as good as our ingredients. We are as careful in how we choose them as we are considerate of the seasons when creating our dishes. Whenever possible we use Swiss products and we strive to have long-lasting and mutually respectful relationships with our suppliers, craftsmen and the authorities. Therefore we are proud to be working closely with the association Culinarium, which promotes the use of regional products.

Team

Description	Name
Restaurant owner	Kern family
Managing director	Roman Kochems & Ines Kletzke
Chef	Carlos Teixeira

Declaration

Product	Country of origin
Beef, Veal, Chicken, Pork	Switzerland (Culinarium)
Bread and Burger Buns	Switzerland
Prawns	Vietnam

Allergy note

Some of the dishes may contain allergens.
In case of any known allergies or sensitivities,
please speak to a member of staff.

Prices

All prices in Swiss francs, including Value Added Tax.

Our Partners

Product	Partner
Meat	Ziegler delikat essen AG, 8050 Zürich Mérat & Cie. AG, 8005 Zürich
Prawns	G. Bianchi AG, 5621 Zufikon
Vegetable	Marinello + Co AG, 8048 Zürich
Cheese	Amstad Chäslädeli, 8008 Zürich
Bread	Romer's Hausbäckerei AG, 8717 Benken Fredy's AG, 5400 Baden
Ice cream	Schlattgut, 8704 Herrliberg
Wine	Hofer Wine & Spirits, 8032 Zürich Smith & Smith AG, 8045 Zürich Gil Vins, 8903 Birmensdorf Landolt Weine AG, 8002 Zürich Boitel Weine, 8117 Fällanden Gerstl Weinselektionen, 8957 Spreitenbach Bindella Vinoteca, 8037 Zürich Zweifel Weine, 8049 Zürich Brancaia, 8008 Zürich
Spirits	Brennerei Hans Erismann, 8180 Bülach Eva Naegeli, 8053 Witikon Barrel Aged Brothers, 8004 Zürich Hofer Wine & Spirits, 8032 Zürich
Beverages	Zweifel Weine & Getränke AG, 8049 Zürich
Coffee	Don George, 7204 Untervaz
Tea	L'art du thé, 6003 Luzern
Flowers	Atelier Daniela Zehnder, 8802 Kilchberg Gärtnerei Meier + Co., 8174 Stadel
Tableware	b&n Service AG, 8050 Zürich
Electrical	Haller Elektroanlagen AG, 8006 Zürich
Carpenter	Pfister Holzbau, 8053 Zürich
Plumber	Sprenger + Hauser AG, 8002 Zürich

Dishes

I. Appetizers

Description	Addition	Price
Snacks & nibbles	Bündnerfleisch	7.50
	Salametti	7.50
	Ham	6.50
	Speck	6.50
	Gruyère VEGETARIAN	6.50
	Cherrytomatoes pickled	6.50
	Mixed olives VEGETARIAN	5.50
Soup of the day		12.50
Green salad VEGETARIAN	with sunflower seeds	12.00
Mixed Salad	Leaf salad VEGETARIAN with radishes, avocado, cherry tomatoes, pomegranate and pine nuts	14.50
Carrot salad VEGAN	with ginger	10.50
Goat cheese VEGETARIAN	with leaf salad, roasted pine nuts and honey with orange dressing	18.50
Small Degenried salad	Mixed salad with Bündner- fleisch, dried tomatoes, dried apricots, parmesan and pine nuts	18.50
Small Beef Tatar	with toast and butter	21.50
Sausage and cheese salad simple	with french dressing	18.00
Marrow bone	minimum 20 minutes	18.00

II. Salad

Description	Addition	Price
Large Degenried salad	mixed salad with Bündner- fleisch, dried tomatoes, dried apricots, parmesan and pine kernels	27.00
Large mixed salad <i>VEGETARIAN</i>	Leaf salad with radishes, avocado, cherry tomatoes, pomegranate and pine nuts + egg <i>VEGETARIAN</i> + chicken breast (140g) + cubes of beef fillet (120g) + prawns (5 pieces)	18.50 + 3.00 + 12.00 + 20.00 + 16.50
Sausage and cheese salad garnished	with french dressing	26.50

III. Vegetarian & Vegan

Description	Addition	Price
Lemon ricotta ravioli <i>VEGETARIAN</i>	with rucola, cherry tomatoes and Parmesan	30.50
Sweet potatoes with peretti tomatoes <i>VEGAN</i>	roasted in the oven with roasted pine nuts, spring onions and peperoncini on lime soy yogurt	30.50
Beyond Burger <i>VEGAN</i>	with cocktailsauce, lettuce, tomatoes, caramelized onions and pickles french fries	30.50
Whole cauliflower (min. 15 minutes) <i>VEGAN</i>	roasted in the oven, with parsley, chervil, cilantro and peperoncini on sesame soy yogurt	30.50

IV. Cheese macaroni

Description	Addition	Price
Cheese macaroni VEGETARIAN		18.00
	+ fresh apple purée VEGETARIAN	+ 2.00
	+ bread crumbs VEGETARIAN	+ 2.00
	+ roasted onions VEGETARIAN	+ 2.00
	+ minced beef	+ 12.00
	+ vegetables (carrot, courgette, tomato) VEGETARIAN	+ 6.00

V. Cheese fondue

Description	Addition	Price
Cheese fondue 200g VEGETARIAN	Gruyère, mountain cheese, Appenzeller and Vacherin with bread with garlic & white wine	33.00
Side orders	+ potatoes	+ 4.00
	+ pears	+ 4.00
	+ bacon	+ 5.00
	+ peperoncini	+ 2.00
	+ chives	+ 2.00

VI. Fondue Chinoise

Description	Addition	Price
Fondue Chinoise 240g (for 2 persons and up)	beef fillet and chicken only Beef fillet 6 sauces and french fries, rice or chips, cornichons and silver onions	58.00 72.00 per person
	+ chicken breast (120g)	+ 10.00
	+ beef fillet (120g)	+ 20.00

VII. Meat

Description	Addition	Price
Veal cordon bleu	stuffed with farmer's ham and Gruyère, french fries	45.50
Zürigschnätzlets	veal strips in cream sauce with rösti	43.50
Wiener Schnitzel	with cranberries and cucumber salad	43.50
Veal paillard	with lemonsauce and rice	44.50
Beef fillet	with herby butter, carrots, spinach and ratatouille	56.50
Beef fillet Stroganoff	with noodles	47.50
Burger	beef chicken breast with cocktailsauce, lettuce, tomatoes, caramelized onions and pickles french fries + gruyère cheese or bacon + fried egg	31.50 28.50 + 1.50 + 3.00
Large beef tatar	with toast and butter	33.00
Meatloaf	with veal gravy, carrots and maccaroni	30.50

VIII. Side orders

Description	Price
Spinach, carrots, seasonal vegetable, ratatouille, mixed vegetables, maccaroni, cucumber salad, rice, french fries, noodles, rösti	7.50

IX. Dessert

Description	Addition	Price
Chocolate mousse	with double cream	14.00
	small portion	9.00
Cream slice		13.00
	small portion	6.50
Lemon cream VEGAN	with berries and crumble	13.00
Emmentaler meringue	with whipped cream and caramel sauce	13.00
	small portion	9.00
Kaiserschmarrn (min. 20 minutes)	shredded pancake with dried apricots and sour cream ice cream	16.00
Chocolate cake	with vanilla ice cream	14.50
Lemon yoghurt panna cotta	with berries	12.50

X. Ice Cream from Schlattgut

Description	Addition	Price
Ice cream Schlattgut per scoop	Vanilla, Mocca, Sour cream, Chocolate, Stracciatella, Lemon, Strawberry, Mango, Rhubarb (seasonal)	4.50
Toppings	Chocolate sauce Caramel sauce Strawberry sauce Gummy bears Smarties Whipped cream	1.50

XI. Coupes

Description	Addition	Price
Degenried	Vanilla, Stracciatella, Chocolate and whipped cream	15.50
Bailey's	Mocca, Vanilla with Bailey's and whipped cream	14.50
Danmark	Vanilla, chocolate sauce and whipped cream	12.00
	small portion	8.00
Banana Split	Banana, Vanilla with chocolate sauce and whipped cream	15.00
Berries	Sour cream with fresh berries, Meringue Crumble and whipped cream	13.50
Café Glacé	Mocca, Espresso Shot and whipped cream	13.00
	small portion	9.00
Sorbet	Lemon, Strawberry or Mango with vodka or prosecco	14.00

Drinks

I. Aperitif

Description	Price
Spritzer sweet or sour	8.50
Campari Soda / Orange	11.00
Aperol Spritz / Hugo	13.00
Mount Rigi (Kirsch liquor) with tonic	14.00
Ginger or Basil Spritz	14.00
Ginger or Basil Spritz (non alcoholic)	8.00
Gin Tonic (Züri or Hendricks)	14.50
Gin Tonic (Rebels non alcoholic)	12.50
Negroni Barrel aged (6cl)	16.00

II. Spumante, Prosecco & Kolonne Null

Description	Quantity	Price
Spumante Charme Brut Rosé (11.5%) Angelo Delea, Losone, Tessin, Switzerland Grape: Merlot Subtle bouquet of apricots and berries. Strong, persistent perlage.	10cl 75cl	9.50 59.00
Prosecco Treviso (11.0%) Il Colle, Valdobbiadene, Veneto, Italy Grape: Glera classic, dry prosecco from Italy with a lively taste.	10cl 75cl	9.00 57.00
Kolonne Null Prickelnd Rosé (0.0%) Berlin Grape: Portugieser, Silvaner Fruit with apricot and raspberry. With herbs and a saucy mineral touch.	10cl 37cl 75cl	7.50 25.00 45.00

III. White wine by the glass

Description	Quantity	Price
Pinot Grigio 2024 (12.5%) La Prendina, Monzambano, Lombardei, Italy Grape: Pinot Grigio Straw yellow wine. Nice typical fruit with flowery aroma.	10 cl 75 cl	7.50 53.00
Sauvignon Blanc 2024 (12.5%) J. de Villebois, Seigy, Loire, Frankreich Grape: Sauvignon Blanc Gooseberry, citrus, green apple, white flowers, and a hint of apricot.	10 cl 75 cl	8.50 59.50
Degenried Pinot Blanc 2024 (12.5%) Landolt Weine, Zürich, Switzerland Traube: Pinot Blanc Grape: Riesling-Silvaner Fruity aromas with stimulating citrus notes. Powerful and structured on the palate.	10 cl 75 cl	9.00 63.00
St. Saphorin 2024 (13.0%) Domaine Bovy, Lavaux, Waadt, Switzerland Grape: Chasselas Subtle floral scent, soft and on the palate balanced, medium-heavy with little acidity.	10 cl 70 cl	9.00 63.00
Chardonnay Unplugged 2022 (14.0%) Weingut Hannes Reeh, Andau, Austria Grape: Chardonnay Fruity, medium acidity, yellow-green color. Long-lasting and round in the finish.	10 cl 75 cl	9.00 63.00

IV. Rosé wine by the glass

Description	Quantity	Price
L'été avec deux Frères 2023 (13.0%) Deux Frères, Haute Provence, France Grapes: Grenache, Syrah A hint of minerals, light notes of peach, rounded off by fresh apricots.	10 cl 75 cl	9.00 63.00

V. Red wine by the glass

Description	Quantity	Price
Primitivo Merlot 2023 (14.0%) Luccarelli, San Marzano, Apulien, Italy Grapes: Primitivo, Merlot Nice fruit, ripe berries, full-bodied, soft tannins and long in the finish.	10cl 75cl	8.50 59.50
Degenried Pinot Noir 2024 (14.0%) Landolt Weine, Zürich, Switzerland Grape: Pinot Noir Blackberry bouquet, fruity, fresh, intense. Soft and powerful on the palate.	10cl 75cl	9.00 63.00
Rioja Paco Garcia 2021 (14.0%) Bodegas Paco Garcia, Rioja, Spain Grapes: Garnacha, Tempranillo Aromas of figs and cherries on the nose. Light caramel and coffee notes on the palate.	10cl 75cl	9.00 63.00
Cap de Faugères 2022 (15.0%) (M 2021) Cap de Faugères, Côtes Castillon, France Grapes: Merlot, Cabernet Franc, Cabernet Sauvignon Juicy and marked by dark berry fruit. Open and fresh on the palate with good balance.	10cl 75cl 150cl	9.00 63.00 132.00
Merlot Carato 2021 (13.5%) (M 2020) Angelo Delea, Losone, Tessin, Switzerland Grape: Merlot Ruby red, dark fruits, notes of vanilla. Full and powerful with a nice finish.	10cl 75cl 150cl	11.00 76.00 158.00

VI. Sweet wine by the glass

Description	Quantity	Price
Sauternes Récolte d'or 2022 (13.0%) Les Vignobles Dourthe, Sauternes, France Grapes: Sémillon, Sauvignon blanc Dried fruit and honey aroma. Soft in the palate, balanced and plump.	10cl 37cl	12.00 38.00

VII. Swiss Spirits

Description	Pruducer	Alcohol	Quantity	Price
Kirsch	Hans Erismann	41,0%	4 cl	9.50
Williams	Hans Erismann	41,0%	4 cl	10.50
Vieille Prune	Hans Erismann	41,0%	4 cl	11.00
Grappa Barrique	Hans Erismann	41,0%	4 cl	12.00
Grappa Chardonnay	Delea	43,0%	4 cl	13.00
Grappa Moscato	Delea	43,0%	4 cl	14.00
Züri Gin	Hans Erismann	45,0%	4 cl	12.00
Züri Whisky	Hans Erismann	40,0%	4 cl	13.00
Säntis Whisky	Brauerei Locher	52,0%	4 cl	13.00
Vodka Xellent	Willisau	40,0%	4 cl	12.00
Bündner Röteli	Eva Naegeli	25,0%	4 cl	8.00
Alpenbitter	Appenzeller	29,0%	4 cl	8.00
Vermouth Jsotta	Lateltin	17,0%	4 cl	8.00
Kirsch Liqueur	Mount Rigi	20,0%	4 cl	8.00

VIII. International Spirits

Description	Pröducer	Alcohol	Quantity	Price
Aperol	Fratelli Barbieri	11,0%	4 cl	8.00
Campari	Davide Campari	23,0%	4 cl	8.00
Cynar	Davide Campari	16,5%	4 cl	8.00
Braulio	Casoni Liquore	21,0%	4 cl	8.00
Averna	Fratelli Averna	29,0%	4 cl	8.00
Sherry Tio Pepe	Gonzalez Byass	15.0%	5 cl	8.00
Porto Fine Tawny	Sandeman	19,5%	5 cl	8.00
Crème de Cassis	Edmond Briottet	16,0%	4 cl	8.00
Baileys	Baileys	17,0%	4 cl	8.00
Amaretto	Ilva Saronno	27,0%	4 cl	8.00
Calvados	Père Magloire	40,0%	4 cl	11.00
Cognac VSOP	Rémy Martin	40,0%	4 cl	12.00
Gin	Hendricks	41,4%	4 cl	12.00
Oban Single Malt	Oban Distillery	43,0%	4 cl	13.00
Ron Zacapa 23	Licoreras Guatemala	40,0%	4 cl	13.00

IX. Beer

Description	Addition	Quantity	Price
Hardwald on tap	Glattgold / Amber / Panaché	20 cl	3.80
		30 cl	4.80
		50 cl	7.80
TurbinenBräu	Sprint	33 cl	7.00
Schneider Weisse	Wheat	50 cl	8.50
Schneider Weisse	non alcoholic	50 cl	8.50
Appenzeller Leermond	non alcoholic	33 cl	6.00

X. Water & Co.

Description	Addition	Quantity	Price
Passugger		47 cl	6.00
		77 cl	9.00
Tap water	Thanks to the excellent quality of tap water in Switzerland, we gladly pass on buying water by the bottle. We do however charge a small amount for service. We thank you for your understanding.	50 cl	2.50
		100 cl	5.00
Coca-Cola Fanta Apple spritzer Rivella Vivi Soda El Tony	Normal, Zero Rot, Blau Blutorange & Ingwer Mate	33 cl	5.50
Möhl Apple cider	from the barrel, cloudy with or without alcohol	50 cl	8.00
Classic Tonic Bitter Lemon Ginger Beer	Swiss Mountain Spring	20 cl	5.50
San Bitter	San Pellegrino	10 cl	5.50
Tomato juice Orange juice	Michel	20 cl	5.50
House lemonade	Elderflower syrup, lemon juice, water, lemon and fresh mint	40 cl	6.50
		100 cl	12.00
House icetea	Fruit tea, lemongrass, ginger, raw sugar, orange, lemon and fresh mint	40 cl	6.50
		100 cl	12.00
Mineral on draught	Passugger, Elmer Citro, Coke Zero, Rivella Blau	30 cl	4.00

XI. Coffee & Tea

Description	Price
Espresso / Coffee	5.00
Double espresso	6.00
Milk coffee*	6.00
Cappuccino*	6.50
Latte Macchiato* / Iced Latte Macchiato*	7.00
Matcha Latte* / Iced Matcha Latte*	7.50
Chai Latte* / Iced Chai Latte*	7.00
Punch non alcoholic (rum, orange or apple)	5.50
Affogato (vanilla ice cream with espresso)	9.50
Vienna Coffee (vanilla ice cream, coffee, whipped cream)	10.50
Corretto Grappa	8.50
Degenried coffee (Röteli, Amaretto and whipped cream)	10.00
Schümli Pflümli	9.50
Kafi Luz, Kafi Fertig (Kernobst, Zwetschgen, Pflümli or Chrüter)	8.00
Baileys coffee with whipped cream	10.00
Baileys chocolate with whipped cream	10.00
Degenried chocolate, whipped cream and marshmallows	8.00
Hot chocolate mélange (with whipped cream)	7.50
Tea: English breakfast, rooibos, green, mint, verveine, camomille, forest fruits, chai	5.00
Fresh ginger lemon infusion	8.50
Hot chocolate / Ovomaltine	6.00
* on request with oatmilk	

1.4.2026