

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 |
| Chef | Carlos Teixeira |

Declaration

| Product | Country of origin |
|---------------------------|--|
| Beef, Veal, Chicken, Pork | Switzerland (Culinarium) Everything from the region |

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 Metzgerei Angst AG, 8004 Zürich Mérat & Cie. AG, 8005 Zürich |
| Vegetable | Marinello + Co AG, 8048 Zürich |
| Cheese | Amstad Chäslädeli, 8008 Zürich |
| Bread | Romer's Hausbäckerei AG, 8717 Benken Fredy's AG, 5400 Baden |
| 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 Denz Weine, 8032 Zürich Zweifel Weine, 8049 Zürich |
| Spirits | Brennerei Hans Erismann, 8180 Bülach Eva Naegeli, 8053 Witikon Barrel Aged Brothers, 8004 Zürich Hofer Wine & Spirits, 8032 Zürich |
| Beverages | Huber Getränkehandlung AG, 8041 Zürich |
| Coffee | Don George, 7204 Untervaz |
| Tea | L'art du thé, 6003 Luzern |
| Flowers | Atelier Daniela Zehnder, 8802 Kilchberg Gärtnerei Meier + Co., 8174 Stadel |
| Decoration | Atelier Daniela Zehnder, 8802 Kilchberg |
| Tableware | b&n Service AG, 8050 Zürich |
| Electrical | Haller Elektroanlagen AG, 8006 Zürich |
| Carpenter | Sascha Städeli Schreinerei, 8951 Fahrweid |
| Plumber | Sprenger + Hauser AG, 8002 Zürich |
| Vehicles | Sommerhalder AG, 8032 Zürich |

Dishes

I. Appetizers

| Description | Addition | Price |
|--------------------------------------|--|-------|
| Snacks & nibbles | Bündnerfleisch | 7.50 |
| | Salametti | 7.50 |
| | Ham | 5.50 |
| | Speck | 5.50 |
| | 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 | 11.50 |
| Mixed Salad VEGETARIAN | Leaf salad with carrot, sweetcorn, cherry tomatoes and sunflower seeds | 14.00 |
| Beetroot carpaccio VEGETARIAN | with goat cheese, rucola, roasted pine nuts and honey | 18.50 |
| Carrot salad VEGAN | with ginger | 10.00 |
| Small Degenried salad | Mixed salad with Bündnerfleisch, dried tomatoes, dried apricots, parmesan and pine kernels | 18.50 |
| Small Beef Tatar | with toast and butter | 21.00 |
| Marrow bone | min. 20 minutes | 17.50 |

II. Salad

| Description | Addition | Price |
|---|---|---|
| Large Degenried salad | mixed salad with Bündner- fleisch, dried tomatoes, dried apricots, parmesan and pine kernels | 26.50 |
| Large mixed salad <i>VEGETARIAN</i> | leaf salad with carrot, sweetcorn, cherry tomatoes and sunflower seeds + egg <i>VEGETARIAN</i> + chicken breast (140g) + cubes of beef fillet (120g) | 18.00 + 3.00 + 12.00 + 18.00 |

III. Vegetarian & Vegan

| Description | Addition | Price |
|---|--|-------|
| Lemon ricotta ravioli <i>VEGETARIAN</i> | with rucola, cherry tomatoes and Parmesan | 29.50 |
| Sweet potatoes with peretti tomatoes <i>VEGAN</i> | roasted in the oven with roasted pine nuts, spring onions and peperoncini on lime soy yogurt | 29.00 |
| Beyond Burger <i>VEGAN</i> | with cocktailsauce, lettuce, tomatoes, caramelized onions and pickles french fries | 29.50 |
| Whole cauliflower <i>VEGAN</i> | roasted in the oven, with parsley, chervil, cilantro and peperoncini on sesame soy yogurt | 29.00 |

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 |
| VEGETARIAN | + vegetables (sweetcorn, carrot, courgette, tomato) | + 6.00 |

V. Cheese fondue

| Description | Addition | Price |
|--------------------------------------|--|--------|
| Cheese fondue 200g VEGETARIAN | Gruyère, mountain cheese, Appenzeller and Vacherin with bread with garlic & white wine | 32.00 |
| Side orders | + potatoes | + 4.00 |
| | + pears | + 4.00 |
| | + bacon | + 5.00 |
| | + peperoncini | + 2.00 |
| | + chives | + 2.00 |

VII. 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) | + 18.00 |

VIII. 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 | 43.50 |
| 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 | 29.50 27.50 + 1.50 + 3.00 |
| Large beef tatar | with toast and butter | 31.50 |
| Swiss meat balls | with carrots and macaroni | 28.50 |

IX. Side orders

| Description | Price |
|---|-------|
| Spinach, carrots, seasonal vegetable, ratatouille, mixed vegetables, macaroni, cucumber salad, rice, french fries, noodles, rösti | 7.00 |

X. Dessert

| Description | Addition | Price |
|-------------------------------------|---|-------|
| Chocolate mousse | with double cream | 12.50 |
| | small portion | 7.00 |
| Homemade cream slice | | 13.00 |
| | small portion | 6.50 |
| Fruit salad | | 9.00 |
| Fruit salad | with raspberry sorbet | 13.50 |
| 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 | 15.00 |
| Chocolate cake | with vanilla ice cream | 14.50 |
| Lemon yoghurt panna cotta | with berries | 12.50 |

XI. Gelati Leonardo

| Description | Addition | Price |
|---------------------------|--|-------|
| Gelati Leonardo per scoop | Vaniglia, Cioccolato, Espresso Doppio, Nocciola, Stracciatella, Caramello, Lampone, Limone, Sour cream | 4.50 |
| Toppings | Chocolate sauce, caramel sauce, gummy bears, smarties, whipped cream | 1.50 |

XII. Coupes

| Description | Addition | Price |
|-------------|--|-------|
| Degenried | Nocciola, Stracciatella, Cioccolato and whipped cream | 15.50 |
| Dolce Vita | Espresso Doppio, Vaniglia with Bailey's, whipped cream | 14.50 |
| Danmark | Vaniglia, chocolate sauce and whipped cream | 12.00 |
| | small portion | 7.50 |
| Dulcinea | Vaniglia, Caramello with caramel sauce, whipped cream | 13.00 |
| Café Glacé | Espresso Doppio, Espresso Shot and whipped cream | 13.00 |
| | small portion | 7.50 |
| Sorbet | Limone or Lampone with vodka oder prosecco | 14.00 |

Drinks

I. Aperitif

| Description | Price |
|---------------------------------------|-------|
| Spritzer sweet or sour | 8.00 |
| Campari Soda / Orange | 10.50 |
| Aperol Spritz | 12.00 |
| Hugo | 12.00 |
| Mount Rigi (Kirsch liquor) with tonic | 13.00 |
| Ginger Spritz | 13.00 |
| Gin Tonic (Züri or Hendricks) | 14.50 |
| Negroni Barrel aged (6cl) | 16.00 |

II. Spumante & Prosecco

| Description | Quantity | Price |
|--|--------------|---------------|
| Spumante Charmé Brut Rosé (11.5%) Angelo Delea, Losone, Tessin, Schweiz Grape: Merlot Subtle bouquet of apricots and berries. Strong, persistent perlage. | 10cl 75cl | 9.50 59.00 |
| Prosecco di Valdobbiadene DOC (11.5%) Le Colture, Valdobbiadene, Veneto, Italien Grape: Glera classic, dry prosecco from Italy with a lively taste. | 10cl 75cl | 9.00 57.00 |

III. White wine by the glass

| Description | Quantity | Price |
|--|----------------|---------------|
| Pinot Grigio 2021 (12.5%) La Prendina, Monzambano, Lombardei, Italien Grape: Pinot Grigio Straw yellow wine. Nice typical fruit with flowery aroma. | 10 cl 75 cl | 7.50 53.00 |
| Le Bouquet 2021 (13.5%) Laporte, Saint-Satur, Loire, Frankreich Grape: Sauvignon Blanc Gooseberries and green notes. Citrus palate and bitter acidity. | 10 cl 75 cl | 8.00 56.00 |
| Zürcher Cuvée White 2021 (12.5%) Zweifel Weine, Zürich, Schweiz Grapes: Riesling-Sylvaner, Pinot Noir, Vidal Blanc, Johanniter Tropical fruit with citrus notes, powerful and intense on the palate. | 10 cl 75 cl | 8.50 59.50 |
| St. Saphorin 2021 (12.7%) Domaine Bovy, Lavaux, Waadt Grape: Chasselas Subtle floral scent, soft and on the palate balanced, medium-heavy with little acidity. | 10 cl 75 cl | 9.00 63.00 |
| Chardonnay Unplugged 2019 (14.0%) Weingut Hannes Reeh, Andau, Österreich 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 |
|--|----------------|---------------|
| Zürcher Rosé 2021 (12.5%) Weingut Landolt, Zürich Grape: Pinot Noir Fresh forrest berries aroma. Very balanced and powerful in the palate. | 10 cl 75 cl | 9.00 63.00 |

V. Red wine by the glass

| Description | Quantity | Price |
|---|-----------------------|--------------------------|
| Primitivo Merlot 2020 (14.0%) Luccarelli, San Marzano, Apulien, Italien Grapes: Primitivo, Merlot Nice fruit, ripe berries, full-bodied, soft tannins and long in the finish. | 10cl 75cl | 8.50 59.50 |
| Zürcher Cuvée Red 2021 (13.5%) Zweifel Weine, Zürich, Schweiz Grapes: Pinot Noir, and other grapes Various spices and raspberries. Soft and powerful on the palate. | 10cl 75cl | 8.50 59.50 |
| Acappela Crianza 2018 (14.0%) Bodegas Monteabellón, Ribera del Duero, Spanien Grape: Tempranillo Elegante, nicely structured and pleasing. With soft tannins and enjoyable acidity. | 10cl 75cl | 9.00 63.00 |
| Cap de Faugères 2018 (14.5%) Cap de Faugères, Côtes Castillon, Frankreich Grapes: Merlot, Cabernet Franc, Cabernet Sauvignon Saftig und von dunkler Beerenfrucht geprägt. Am Gaumen offen und frisch mit guter Balance. | 10cl 75cl 150cl | 9.00 63.00 128.00 |
| Merlot Carato 2019 (14.0%) (M 2018) Angelo Delea, Losone, Tessin, Schweiz Grape: Merlot Ruby red, dark fruits, notes of vanilla. Full and powerful with a nice finish. | 10cl 75cl 150cl | 11.00 75.00 159.00 |

VI. Sweet wine by the glass

| Description | Quantity | Price |
|--|--------------|----------------|
| Sauternes Ange d'or 2018 (13.0%) Les Vignobles Dourthe, Sauternes 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 Rum | 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 |
|-------------------------|------------------------|----------|-------|
| Chopfab on tap | Draft / Trüb / Panaché | 20 cl | 3.50 |
| | | 30 cl | 4.50 |
| | | 50 cl | 7.50 |
| Hardwald | Glatgold | 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 | 5.50 |
| | | 77 cl | 8.50 |
| 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 | Normal, Zero Rot, Blau Blutorange & Ingwer | 33 cl | 5.00 |
| Möhl Apple cider | from the barrel, cloudy with or without alcohol | 50 cl | 7.50 |
| Classic Tonic Bitter Lemon Ginger Beer Salty Grapefruit | Swiss Mountain Spring | 20 cl | 5.00 |
| San Bitter | San Pellegrino | 10 cl | 5.00 |
| Ginoni | Gin Tonic non alcoholic | 20 cl | 6.00 |
| Tomato juice Orange juice | Michel | 20 cl | 5.00 |
| House lemonade | Elderflower syrup, lemon juice, sparkling 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, Citro, Coke light | 30 cl | 3.50 |

XI. Coffee & Tea

| Description | Price |
|--|-------|
| Espresso / Coffee | 4.50 |
| Double espresso | 5.50 |
| Milk coffee | 5.50 |
| Cappuccino | 6.00 |
| Latte Macchiato | 6.50 |
| Latte Macchiato Caramel | 7.00 |
| Chai Latte | 6.50 |
| Punch non alcoholic (rum, orange or Apple) | 5.00 |
| Mulled wine 25cl | 8.00 |
| Affogato (vanilla ice cream with espresso) | 8.00 |
| Wiener Kaffee (vanilla ice cream with coffee and whipped cream) | 9.50 |
| Corretto Grappa | 8.00 |
| Degenried coffee (Röteli, Amaretto and whipped cream) | 9.50 |
| Schümli Pflümli | 9.00 |
| Kafi Luz, Kafi Fertig (Kernobst, Zwetschgen, Pflümli or Chrüter) | 7.50 |
| Baileys coffee with whipped cream | 9.50 |
| Baileys chocolate with whipped cream | 9.50 |
| Degenried chocolate, whipped cream and marshmallows | 9.50 |
| Hot chocolate mélange (with whipped cream) | 7.00 |
| Tea: English breakfast, rooibos, green, mint, verveine, camomille, forest fruits, chai | 4.50 |
| Fresh ginger lemon infusion | 7.50 |
| Hot chocolate / Ovomaltine | 5.50 |

3.10.2022