

<b>Salad</b>		<b>starter</b>	<b>main course</b>
<b>Mixed loose-leaf lettuce</b> hazelnuts   nectarines   homemade herb dressing	V	14.00	24.00
<b>Summer salad "Ö"</b> mixed leaf salads   celery   Sprinz cheese homemade herb dressing	V	14.00	24.00
<b>Market salad</b> vegetables   croutons   roasted seeds   prosecco dressing	V	12.00	19.00

**Choose a homemade dressing with your salad:**

prosecco dressing, herb dressing or balsamic dressing

<b>Soup</b>		<b>starter</b>
<b>"Ö" onion soup</b> classic onion soup   baked cheese croutons		12.00
<b>Andalusian gazpacho</b> croutons   pepperoni   cucumber	V	12.00

<b>Tatar</b>		<b>starter</b>	<b>main course</b>
<b>"Ö" rump steak tatar</b> chopped and prepared à la minute   brioche toast or French fries		22.00	36.00

<b>Small and fine deli food</b>		<b>starter</b>	<b>main course</b>
<b>Escargots 6 pieces / 12 pieces</b> Burgundy snails in the caquelon pot   homemade garlic-parsley butter		16.00	25.00
<b>Roastbeef plate</b> pink roasted Roastbeef   thinly sliced   tarragon mayonnaise fried capers   pickled shallots   pickles   croquettes		24.00	39.00
<b>Ceviche of sea bass</b> coriander oil   curry cashew nuts   brad chip		17.00	30.00
<b>Cheese tarte</b> spinach salad   homemade herb dressing	V	16.00	25.00

<b>Pasta &amp; Risotto</b>		<b>starter</b>	<b>main course</b>
<b>Tagliatelle "Ö"</b> white tomato sauce   peas   hazelnuts	V	16.00	25.00
<b>Creamy lime risotto</b> crème fraîche   rocked salad	V	14.00	24.00

<b>Fish &amp; Moules</b>		<b>starter</b>	<b>main course</b>
<b>Roasted fillet of salmon</b> red wine jus   fresh leaves of spinach   wild rice			35.00
<b>Moules marinières</b> Mussels in a white wine court-bouillon   shallots   parsley served with French fries		16.00	32.00

<b>Meat</b>		<b>main course</b>
<b>Sirloin steak "Café de Paris"</b> fried Australian sirloin steak (200g)   Café de Paris butter   French fries		48.00
<b>Beef Stroganov</b> sliced fillet of beef   paprika cream sauce   mushrooms sliced gherkin   pearl onions   butter noodles		42.00
<b>Loin of pork</b> honey jus   dried tomatoes   green beans   fregola sarda		42.00
<b>Sliced rump of veal Zurich style</b> creamy champignon sauce   crispy rösti potatoes		37.00
<b>Diced veal liver</b> fried in butter   onions   sage   crispy rösti potatoes		36.00
<b>Pot-au-feu</b> tender boiled beef   root vegetables   potatoes   salsa verde		35.00

**Would you like to have a different side dish?**

Crispy rösti, French fries, fried potatoes, butter noodles, wild rice or vegetables.  
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

<b>Raspberry panna cotta</b> fresh raspberries   raspberry gel   yoghurt ice cream   brownie crumble	10.00
<b>Tarte Tatin</b> caramelized upside-down apple tart vanilla ice   whipped cream	13.00
<b>Sorbet plate</b> Gin Tonic gel   rosemary sprinkles   meringue	11.00
<b>Peach crème brûlée</b> poached cream   peach compote   caramelized sugar	10.00
<b>Homemade sorbet</b> lemon-lime blood orange passion fruit	4.90 / bowl
dash of Vodka, Campari or Grand Marnier	3.00
<b>Homemade ice cream</b> vanilla chocolate white cinnamon	4.90 / bowl
with whipped cream	1.50

## Cheese

60g

100g

<b>Cheese variety</b> Blaue Geiss (goat cheese from Zurich) Gierenbaderli (soft cheese from Zurich) Mühlstei (hard cheese from Zurich)	12.00	18.00
watercress pesto   caramelized hazelnuts   shallots-confit   fig mustard homemade fruit bread		
Muscat Château l'Ermitage 2016	10cl	9.00