

<b>Salad</b>		<b>starter</b>	<b>main course</b>
<b>Lamb's lettuce salad</b> egg   bacon   croutons   homemade herb dressing		14.00	24.00
<b>Autumn salad "Ö"</b> mixed leaf salads   pumpkin seeds   chanterelle mushrooms homemade herb dressing	V	14.00	24.00
<b>Fresh 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>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>Ceviche of sea bass</b> coriander oil   curry cashew nuts   brad chip		17.00	30.00
<b>Deep fried pumpkin beignets</b> lamb's lettuce salad   cumin sour cream	V	19.00	25.00

<b>Pasta &amp; Risotto</b>		<b>starter</b>	<b>main course</b>
<b>Gnocchi "Ö"</b> beetroot   chestnut   Belper cheese	V	21.00	29.00
<b>Creamy cep mushroom risotto</b> crème fraiche   rocked salad	V	21.00	29.00

<b>Fish</b>	<b>main course</b>
<b>Poached fillet of salmon</b> sorrel white wine cream sauce   fresh leaves spinach   wild rice	35.00

<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
<b><u>Would you like to have a different side dish?</u></b> Crispy rösti, French fries, fried potatoes, butter noodles, wild rice or vegetables. 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. <  
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## Desserts

<b>Sweet potato-chocolate mousse</b> praline   chestnut paper   apple sorbet	11.00
<b>Tarte Tatin</b> caramelized upside-down apple tart   vanilla ice   whipped cream	13.00
<b>Vermicelli of sweet chestnut puree</b> meringue   whipped cream	11.00
<b>Tonka bean crème brûlée</b> poached cream   tonka bean   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) Girenbaderli (soft cheese from Zurich) Mühlistei (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