

Salad		starter	main course
Lamb's lettuce salad egg bacon croutons homemade herb dressing		14.00	24.00
Winter salad "Ö" mixed leaf salads beetroot radish homemade herb dressing	V	14.00	24.00
Fresh market salad 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

Soup		starter
"Ö" onion soup classic onion soup baked cheese croutons		12.00

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

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
Ceviche of sea bass coriander oil curry cashew nuts brad chip		17.00	30.00
Deep fried pumpkin beignets lamb's lettuce salad cumin sour cream	V	19.00	25.00

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

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

Meat	main course
Sirloin steak "Café de Paris" fried Australian sirloin steak (200g) Café de Paris butter French fries	48.00
Beef Stroganov sliced fillet of beef paprika cream sauce mushrooms sliced gherkin pearl onions butter noodles	42.00
Loin of pork honey jus dried tomatoes green beans fregola sarda	42.00
Sliced rump of veal Zurich style creamy champignon sauce crispy rösti potatoes	37.00
Diced veal liver fried in butter onions sage crispy rösti potatoes	36.00
Coq au Vin "Ö" tender cutlets of poulard cooked in Burgundy wine pearl onions diced vegetables butter noodles	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

Sweet potato-chocolate mousse	11.00	
praline chestnut paper apple sorbet		
Tarte Tatin	13.00	
caramelized upside-down apple tart vanilla ice whipped cream		
Coupe Denmark	10.00 12.00	
vanilla ice cream hot chocolate sauce whipped cream toasted almonds		
Tonka bean crème brûlée	10.00	
poached cream tonka bean caramelized sugar		
Homemade sorbet	4.90 / bowl	
lemon-lime blood orange passion fruit		
dash of Vodka, Campari or Grand Marnier		3.00
Homemade ice cream	4.90 / bowl	
vanilla chocolate white cinnamon		
with whipped cream		1.50

Cheese

60g

100g

Cheese variety	12.00	18.00
Blaue Geiss (goat cheese from Zurich) Girenbaderli (soft cheese from Zurich) Mühlistei (hard cheese from Zurich)		
watercress pesto caramelized hazelnuts shallots-confit homemade fruit bread		

Dessert wine

10cl

Muscat Château l'Ermitage	9.00
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