

Salad		starter	main course
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<b>Fresh market leaf salad</b> vegetables   croutons   roasted seeds   prosecco dressing	V	13.00	20.00
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<b>Lamb's lettuce salad</b> egg   bacon   croutons   homemade herb dressing		14.00	24.00
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**Choose a homemade dressing with your salad:**  
prosecco dressing, herb dressing or balsamic dressing

Soup		starter	
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<b>Tomato cream soup</b> London Dry Gin   croutons		12.00	
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Small & fine delicacies		starter	main course
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<b>Rump steak tatar "Ö"</b> chopped and prepared à la minute   brioche toast or French fries		23.00	37.00
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<b>Ceviche of sea bass</b> pickled mustard seeds   black sesam   brad chip		18.00	31.00
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<b>Escargots 6 pieces / 12 pieces</b> Burgundy snails in the caquelon pot   homemade garlic-parsley butter		17.00	27.00
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Homemade Pasta & Risotto		starter	main course
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<b>Ravioli al Brasato "Ö"</b> filled with red wine beef brasato   brown butter		21.00	29.00
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<b>Tagliatelle al Parmigiano</b> parmesan cream sauce   fresh spinach   pine-nuts	V	21.00	26.00
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<b>Creamy beetroot risotto</b> apple   spring cabbage	V	21.00	26.00
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<b>Fish &amp; Moules</b>	<b>starter</b>	<b>main course</b>
<b>Roasted fillet of salmon</b> gravy   fresh spinach   wild rice		37.00
<b>Moules marinières</b> Mussels in white wine court-bouillon   shallots   parsley French fries	17.00	34.00

  

<b>Classic dishes</b>	<b>main course</b>
<b>Sirloin steak "Café de Paris"</b> fried Australian sirloin steak (200g)   Café de Paris butter   French fries	51.00
<b>Coq au Vin "Ö"</b> tender cutlets of poulard cooked in Burgundy wine   pearl onions diced vegetables   butter noodles	36.00
<b>Sliced rump of veal Zurich style</b> creamy champignon sauce   crispy rösti potatoes	39.00
<b>Diced veal liver</b> fried in butter   onions   sage   crispy rösti potatoes	37.00
<b>Veal cordon bleu</b> filled with Brie de Meaux   raw ham   green coco beans   Fried potatoes	41.00

**Would you like to have a different side dish?**  
Crispy rösti, French fries, fried potatoes, butter noodles, wild rice.  
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>Dessert of the day</b> selection of small desserts	5.50
<b>Tarte Tatin</b> caramelized upside-down apple tart   vanilla ice   whipped cream	13.00
<b>Coupe Denmark</b> vanilla ice cream   hot chocolate sauce   whipped cream toasted almonds	12.00

## Homemade ice cream & sorbet

<b>Ice cream</b> vanilla chocolate white cinnamon	4.90 / scoop
whipped cream	1.50
<b>Sorbet</b> lemon-lime blood orange passion fruit	4.90 / scoop
dash of Vodka, Limoncello or Grand Marnier	3.00

<b>Cheese</b>	<b>60g</b>	<b>100g</b>
<b>Cheese variety</b> assorted cheeses from around Zurich	12.00	18.00
watercress pesto   caramelized hazelnuts   shallots-confit   homemade fruit bread		

<b>Dessert wine</b>	<b>10cl</b>
Muscat Château l'Ermitage	10.00