# swan 21
## Stadtrestaurant

# *Seasonal*

## Starters

Leaf salad with spring aromas and herbal vinaigrette ⌀                    26

Burrata with carrots, pistachio and frisée ⌀                             23

Tartare of smoked Scottish salmon

with horse radish, radishes and lettuce                                  24

Vitello tonnato with crispy capers and anchovies                         26


## Main dishes

White wine risotto ⌀

with wild garlic, dried tomatoes, spring vegetables and Belp cheese      28

Cauliflower «BBQ» ⌀

with celery cream, chimichurri and cashew nuts                           34

Fillet of sea bass

with brown butter, basmati rice and zucchini                             39

Swiss Alpine salom fillet

with saffron foam, white wine risotto and glazed snow peas               44

Grilled steak of Hinwil herbal fed pork

with pepper sauce, roasted potatoes and seasonal vegetables              37

Carved at your talbe (min. 2 persons)

Châteaubriand of regional beef

with pepper sauce or Sauce Béarnaise with French fries and spring vegetables

per person          62

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## *Traditional*

## Starters

Mixed salad with French dressing or Balsamic dressing ⌀                                      13

Carpaccio of beetroot ⌀
with Vacherin cheese cream and black walnut                                                  19

Hand-cut tartare of Mosnang free-range beef
with Dijon mustard and grained egg yolk, served with brioche toast                           26

Soup of the day                                                                             10

Wild garlic cream soup with herbal croûtons ⌀                                                14

Coconut curry soup ⌀                                                                         13

## Main dishes

Morel ricotta ravioli
with tomato sauce, rocket, pine nuts and parmesan                                            38

Pan-fried pikeperch fillet
with parsley potatoes and leaf spinach                                                       45

Bouillabaisse of saltwater fishes, scampi, king prawn and greenshell mussel
served with Sauce Rouille and oven-fresh baguette                                            49

Sliced veal «Zurich style» with crispy potato hash brown                                     42

Escalope of veal «Vienna style »
with French fries, seaonal vegetables and cranberries                                        42

Secret Cut of LUMA beef
with truffle fries, pak choy and truffle mayonnaise                                          46

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# *In Conclusion*

## Desserts

| | | |
|---|---|---|
| Lemon tarte with basil sorbet and meringue | | 16 |
| Molten ruby chocolate cake with with sour cream ice cream | | 16 |
| Mini dessert served in a glass | | 7 |
| Iced coffee «swan21» mit coffee liqueur | | 9 |
| Homemade ice cream and sorbet | per scoop | 6 |

### Matching sweet wine

| | | |
|---|---|---|
| Tawny Port 10 years Dow's (Porto) | 4cl | 10 |

*Fresh and fruity red port with intensive flavours of nuts, almonds and ripe fruits. A great companion to our autumnal desserts.*

## Digestifs

| | | |
|---|---|---|
| Vieille Prune Urs Hecht (Gunzwil LU) | 2cl | 10 |
| Mandarine Metté (Elsass) | 2cl | 10 |
| Williamsbirne 2015 Rochelt (Tirol) | 2cl | 26 |
| Cognac Single Cask 2011 Pierre Ferrand | 2cl | 20 |
| Calvados Sélection Christian Drouin | 2cl | 9 |
| Grappa «Diciotto Lune» aus der 4.5l-Flasche Marzadro (Trient) | 2cl | 10 |
| Grappa Tre soli tre Berta (Piedmont) | 2cl | 15 |
| Rhum XO Plantation (Barbados) | 4cl | 15 |
| Single Malt fine Oak 12 years Scotch Whisky Macallan | 4cl | 16 |

Prices in CHF and incl. 8.1% VAT. For any further questions about food allergies ask our staff.

⌀ : vegetarian

Origin of our products:

Bread: CH · Pork: CH · beef: CH · veal: CH · pikeperch: CH/EE · salmon: ATL · Loup de mer: ATL
saltwater fishes: ATL · prawns: PAC · scampi: South Africa · tuna: PAC