


swan 21


Stadtrestaurant

Seasonal

Starters

Char Tataki with summer salad bouquet	23
Tuna tartare with yogurt, cucumber and avocado	26
Vitello tonnato with crispy capers and anchovies	26
Gazpacho Andaluz with herbal oil and croûtons 	12

Main dishes

Asparagus «Milanese» 	
with brown butter, parmesan, fried egg and potatoes	32
Cauliflower «BBQ» 	
with asparagus cream, salsa verde and cashew nuts	34
Grilles octopus	
with chorizo, green asparagus, feta cheese and focaccia	42
Swiss Alpine salom fillet	
with white wine sauce, pilaw rice and leaf spinach	44
Beef brisket <i>24 hours sous-vide</i>	
with honey mustard sauce, French fries and cole slaw	44
<u>Carved at your talbe (min. 2 persons)</u>	
Châteaubriand of regional beef	
with sauce Béarnaise or port gravy with French fries and spring vegetables	
per person	62

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Traditional

Starters

Mixed salad with French dressing or Balsamic dressing	13
Caesar salad with bacon, croûtons and parmesan	16
Asparagus salad with Appenzell pantli and brown butter vinaigrette	19
Hand-cut tartare of Mosnang free-range beef with grained egg yolk and truffle aioli, served with brioche toast	26
Soup of the day	10
Asparagus cream soup	14

Main dishes

Portion of white asparagus (300g) with Hollandaise sauce and potatoes	30
Portion of raw and cooked ham	11
Risotto fresh cheese praliné with leaf spinach and basil	29
Pan-fried pikeperch fillet with chorizo foam, thyme potatoes and leaf spinach	45
Bouillabaisse of saltwater fishes, scampi and king prawns served with Sauce Rouille and oven-fresh twisted bread	49
Sliced veal «Zurich style» with crispy potato hash brown	42
Escalope of veal «Vienna style » with French fries, seasonal vegetables and cranberries	42
Escalope of veal «Princesse» with Hollandaise sauce, potatoes and asparagus	44

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In Conclusion

Desserts

Marinated strawberries with sour cream ice cream		15
Molten chocolate cake with croissant ice cream		15
Strawberry parfait with watermelon, mint and chocolate		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 20 years Quinta do Crasto (Porto)	4cl	15
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An elegant and full-bodied red port wine with an intense aroma of nuts, honey and orange peel. A great companion to chocolate.

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» <u>aus der 4.5l-Flasche</u> 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: CH · saltwater fishes: ATL

Tuna : PAC · octopus : ATL · prawns: PAC · scampi: South Africa