

swan21

Stadtrestaurant

Welcome

Our Philosophy

Seasonal ingredients, sustainable use, and modern preparation characterize the cuisine of the **Stadtrestaurant swan21**. With a focus on quality and regionality, culinary experiences are created with craftsmanship and passion.

We wish you a pleasant and enjoyable stay.

Andreas Bolakis, Udo Schwarzat and the Schwanen Team



Wine recommendation

2024 Riesling Qvinterra QbA Rheinhessen 75cl 56

Kühling-Gillot, Hohen-Sülzen 10cl 9

*This fresh and mineral white wine presents itself with delicate aromas of apricot, lime, and flint. On the palate, it is fruity, spicy, and earthy with refreshing acidity and a saline kick in the finish. An excellent accompaniment to our **asparagus dishes**, but also to **lobster and octopus**.*



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

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Seasonal

Starters

Spring leaf salad with rhubarb vinaigrette 	16
Tuna maki with wasabi panna cotta, sushi rice and ginger	26
Tomato vanilla essence with bruschetta and Thai basil oil 	16

Main dishes

Homemade potato gnocchi 	
with cherry tomato sugo, herbal oil and homemade brioche	34
Poached free-range eggs 	
with Sauce Béarnaise, violet asparagus and homemade brioche	35
Fillet of pikeperch	
with Sauce Hollandaise, potato slice and white asparagus	45
Lobster tail «Thermidor»	
with tomato salsa, homemade focaccia and baked avocado	62
Grilled octopus	
with potatoes, chorizo, baby corn and corn purée	42
Tagliata of Swiss free-range beef	
with lime risotto and grilled green asparagus	45
Entrecôte «Café de Paris» served in a pan, with matchstick fries	56

Carved at your talbe (min. 2 persons)



Châteaubriand of regional beef	
with sauce Béarnaise or port gravy with matchstick fries and vegetables	
	per person
	62

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Traditional

Starters

Mixed salat with French dressing or balsamic dressing 	13
Asparagus salad with passion fruit vinaigrette and Appenzell pantli	20
Vitello Tonnato with capers and anchovies	27
Hand-cut tartare of Mosnang free-range beef with soy egg yolk and crispy capers, served with toast	26
Soup of the day	10
Asparagus cream soup with black spring onion oil 	14

Main dishes

Fried «Igelstachelbart» mushroom from Wuppenau 	
with beetroot puree, Salsa verde and corn purée	34
Portion of white asparagus (300g) 	
with Sauce Hollandaise and potatoes	30
Portion of raw and cooked ham	11
Fillet of sea bass with lime risotto and grilled zucchini	44
Bouillabaisse of saltwater fishes, scampi and king prawns with Sauce Rouille and oven-fresh baguette	49
Sliced veal «Zurich style» with crispy potato hash brown	43
Escalope of veal «Vienna style» with French fries and vegetables	43
Escalope of veal «Princesse» with Hollandaise sauce, potatoes and white asparagus	46

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In Conclusion

Desserts

Marinated strawberries with sour cream ice cream, mint and Thai-basil		15
Salted caramel mousse with cassis cake and white chocolate ice cream		16
Mini dessert <i>served in a glass</i>		7
Iced coffee «swan21» mit coffee liqueur		9
Homemade ice cream and sorbet	per scoop	6

Matching sweet wines

Tawny Port 20 years Quinta do Crasto (Porto)	4cl	15
<i>An elegant and full-bodied port wine with intense aromas of nuts, honey, and orange peel.</i>		
2011 Tokaji Szamorodni Samuel Tinon (Tokaj)	4cl	12
<i>This wine impresses with its balance of sweetness and acidity. A delicate bouquet of honey and raisins with a hint of coffee. Structured and long-lasting.</i>		

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>from the 4.5l bottle</u> Marzadro (Trient)	2cl	10
Grappa Tre soli tre Berta (Piemont)	2cl	15
Rhum XO Plantation (Barbados)	4cl	15

🍴: Vegetarian / Origin of our products:

Bread: CH · Pork: CH · Beef: CH · Veal: CH · Pikeperch: CH/EE · Sea bass: ATL · Saltwater fishes: ATL
Octopus: ATL · Tuna: USA · Lobster: PAZ · Prawns: PAZ · Scampi: South Africa