

swan21

Stadrestaurant

Starters

Seasonal leaf salad with roasted kernels and croûtons	11
Lamb's lettuce with bacon, egg and croûtons	14
Mixed salad	14
Beef tartar flavoured with cognac, toast and butter	21
Terrine of venison with cranberries on beetroot carpaccio coated with orange vinaigrette	18
Marinated boar rare ham with pumpkin chutney and lukewarm porcinis	23
Gratinated goat cheese with wild herbs salad and port figs	17
Sautéed scallops with sweet and sour fennel and panchetta	22

Soups

Parsnip cream soup with croûtons	9
Pumpkin cream soup with roasted pumpkin seeds	11
Porcini consommé with truffled semolina dumpling	15

Origin of our products

chicken: Switzerland / porc: Switzerland / beef: Switzerland / veal: Switzerland / game: Switzerland
pikeperch: Estonia / saltwater fishes: atlantic / prawns: vietnam / scampi: Sout Africa / scallops: USA

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From lakes and oceans

Pikeperch fillet with bacon foam on champagne cabbage served with potato and brown butter puree	38
Sole with boiled potatoes and leaf spinach	49
South African scampi tails on fine spaghetti with lobster cream sauce	58
small portion	49
Bouillabaisse of premium saltwater fishes, scampi and king prawns with Aioli sauce and crispy baguette	49
small portion	29

From the land

Escalope of veal „Vienna style“ with French fries and fall vegetables	38
Sliced veal “Zurich style“ with crispy potatoe hash browns	38
Braised veal cheeks with pearl onion gravy served with potato puree and fall vegetables	36
Sliced chicken with red thai curry and coconut sauce servced with rice and asian vegetables	29
Entrecôte «Café de Paris» with french fries	46
Grilled tenderloin steak with truffle gravy served with potato gratin and caramelized pak choi	54

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From the hunt

Deer stew with spaetzle, red cabbage, chestnuts
and pear with cranberries 31

Venison escalope „Mirza style“ with deer sauce served with spaetzle,
red cabbage, Brussel sprouts, pumpkin, mushrooms
and pear with cranberries 39

Sliced venison with spaetzle,
red cabbage, Brussel sprouts, pumpkin, mushrooms
and pear with cranberries 36

Carved at your table (min. 2 persons)

Roasted saddle of venison with cognac deer sauce
served with spaetzle, red cabbage, Brussel sprouts, pumpkin,
mushrooms and pear with cranberries pro Person 59

Vegetarian

Saffron risotto «Milanese style» with sautéed porcini 27

Sweet potatoes with red thai curry and coconut sauce
servced with mango, rice and asian vegetables 25

«Autumn plate»

Spaetzle with red cabbage, Brussel sprouts, pumpkin, chestnuts,
mushrooms and pear with cranberries 25

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Desserts

Cheesecake in a glass with plum sorbet		14
Quince and honey parfait with baked pistachio slice		14
Molten chocolate cake with vanilla ice cream		12
Crème brûlée with pear sorbet		13
Iced coffee «swan21» with Kahlúa liqueur		12
	small portion	8
Mövenpick ice cream	per scoop	4
Homemade sorbets	per scoop	5

Matching sweet wine

Maddalena Dolce Aleatico, Villa Caviciana	5cl	8
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Digestif recommendation

Vielle Prune, Fassbind	2cl	8
Grappa Amarone, Marolo	2cl	10
Armagnac VSOP, Larresingle	2cl	9
Plantation XO rum	4cl	15