

swan21

Stadtrestaurant

Starters

Seasonal leaf salad with roasted kernels and croûtons	11	
Mixed salad	14	
Caesars salad with parmesan and croûtons	14	
	with chicken stripes	22
«Caprese» tomato with buffalo mozzarella and basil	16	
Parma raw ham with melon	17	
«Vitello Tonnato» with capers and anchovies	17	
Beef carpaccio with parmesan and rocket	24	
Beef tartar flavoured with cognac, toast and butter	21	
	as main dish	28
Ceviche of pikeperch with marinated beetroot and Thai basil oil	21	
Pan-fried scallops with spicy glass noodle salad	24	

Soups

Soup of the day	7
Gazpacho Andaluz with croûtons	11
Cream soup of celery and granny smith	11
Tomato vanilla consommé with mini panzanella bread salad	12

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Vegetarian

Creamy Fregola Sarda with dried tomatoes, olives and parmesan	24
Red sweet potatoe Thai curry served with mango, rice and asian vegetables	25
Saffron risotto with fried shiitake mushrooms and tomato foam	28

From lakes and oceans

Fillet of pikeperch under the olive basil crust with lime risotto and zucchini	37
Pan-fried fillet of gilthead with tomato foam served with fettuccine, ratatouille and rocket	32
Poached sole fillets with wasabi foam servced with blue potatoes and pak choy	46
Short grilled tuna steak with sesame soy foam	35

Our signature dish

Bouillabaisse of fine saltwater fishes, scampi and king prawns with Aioli sauce and crispy baguette	49
small portion	29

Origin of our products:

Pork: CH / beef: CH / veal: CH / chicken: CH / duck: F / pikeperch: CH/EE / saltwater fishes: ATL

Smoked salmon: NOR / scallops: USA / prawns: Vietnam / Scampi: South Africa

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From the grill*

Pork loin steak 200g	24
Veal paillard 160g	36
Beef entrecôte 200g	46
Beef tenderloin 200g	51

*With «Café de Paris» butter and mixed salad or French fries

From the land

Red chicken Thai curry served with rice and Asian vegetables	29
Escalope of veal «Vienna style» with French fries and spring vegetables	38
Sliced veal «Zurich style» with crispy potato hash brown	38
Fried duck breast with orange sauce served with couscous salad	34
Grilled tenderloin and cheek of beef with truffle sauce served with fettuccine and glazed carrots	54

Carved at your table (min. 2 persons)

Châteaubriand of beef with béarnaise sauce, matchstick potatoes and seasonal vegetables	
per person	59

Gourmet platter «swan21»

Parma raw ham with melon, roastbeef, vitello tonnato, veal pâté, king prawn, smoked salmon and caprese	34
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Desserts

Passionfruit parfait with grilled pineapple		13
Crema catalana with kalamansi sorbet		13
Marinated berries with sour cream ice cream		14
«open» apple strudel with granny smith sorbet and vanilla cream		16
Dessert served in a glass		7
Iced coffee "swan21" with Kahlúa liqueur		12
	small portion	8
Mövenpick ice cream and sorbet	per scoop	4.50

Matching sweet wine

S88 Scheurebe, Markus Stäger, Maienfeld	5cl	11
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Digestif recommendation

Fassbind Vieille Prune	2cl	8
Morand Williamine	2cl	8
Metté Framboise Sauvage	2cl	14
Marolo Grappa Amarone	2cl	10
Poggio Antico Grappa Brunello	2cl	10
Plantation XO Rhum	4cl	15
Balvanie «Double Wood» Single Malt Whisky	4cl	15