

swan21

Stadtrestaurant

Starters

Seasonal leaf salad with roasted pumpkin seeds and croûtons	11
Lamb's lettuce with bacon, egg and croûtons	14
Mixed salad	14
Sesame coated tuna sashimi	
with soy vinaigrette and wakame salad	24
Beef tartar flavoured with cognac, toast and butter	21
	as main dish 28
Homemade game pâté with Cumberland sauce	17
Smoked duck breast	
with sweet and sour marinated pumpkin and wild herb salad	22
Fried duck liver with port gravy and caramelized apple	24

Soups

Soup of the day	7
Pumpkin cream soup with roasted pumpkin seeds	11
Porcini cream soup with truffled bread	12
Game consommé with vegetable pearls	13

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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Vegetarian

Venere risotto with pineapple rosemary foam and pak choi	26
Red pumpkin Thai curry served with mango, rice and asian vegetables	25
Pappardelle with forest mushrooms and thyme cream sauce	24
«Autumn plate» Spaetzle with red cabbage, Brussel sprouts, pumpkin, chestnuts, mushrooms and apple with cranberries	26

From lakes and oceans

Confit char fillet with fermented garlic foam served with brown butter potatoe puree and grilled pak choi	35
Pan-fried seabass fillet balsamic lentils and pumpkin puree	33
Poached cod fillet with saffron sauce servced Venere risotto and savoy cabbage praliné	37

Our signature dish

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

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From the hunt

Deer stew with spaetzle, red cabbage, chestnuts and apple with cranberries	33
Sliced venison with spaetzle, red cabbage, Brussel sprouts, pumpkin, mushrooms and apple with cranberries	37
Venison escalope «Mirza style» with game sauce served with spaetzle, red cabbage, Brussel sprouts, pumpkin, mushrooms and apple with cranberries	40
Carved at your table (min. 2 persons)	
Roasted saddle of venison with cognac game sauce served with spaetzle, red cabbage, Brussel sprouts, pumpkin, mushrooms and apple with cranberries	59
	pro Person

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
Grilled tenderloin steak with port gravy served potato gratin and autumn vegetables	54
Braised porc cheeks with Szechuan pepper sauce served with Pappardelle and Brussel sprouts	34
Fried duck breast with ginger and honey served with potato puree and beetroot	35

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Desserts

Molten chocolate cake with vanilla ice cream		12
Almond soufflé with apple chutney and cranberry sorbet		14
Coffee parfait with plums in port wine		14
Crème brûlée with pear sorbet		13
Coupe «Nesselrode»		13
Dessert served in a glass		6
Iced coffee "swan21" with Kahlúa liqueur		12
	small portion	8
Mövenpick ice cream and sorbet	per scoop	4.50

Matching sweet wine

Dows Porto Tawny 10 years	5cl	12
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Digestif recommendation

Fassbind Vieille Prune	2cl	8
Rochelt Williamsbirne 2013	2cl	26
Calvados Christian Drouin Pays d'Auge VSOP	2cl	9
Cognac Pierre Ferrand Renegade Barrel N°2 Chestnut Wood	2cl	11
Grappa Amarone Marolo	2cl	10
Tenuta Il Poggione Grappa Brunello	2cl	10
Plantation XO Rhum	4cl	15