

# swan21

## Stadrestaurant

### Starters

|   |                 |
|---|-----------------|
| Seasonal leaf salad with roasted seeds, cranberries and croûtons                                | 11              |
| Lamb's lettuce with bacon, egg and croûtons   | 14              |
| Mixed seasonal salad  | 14              |
| Gratinated goat cheese with rosemary and acacia honey<br>served with beetroot coriander tartare | 16              |
| Sashimi of salmon with wakame and pickled root vegetables                                       | 23              |
| Boar and raw ham pâté<br>with lukewarm porcini and pear chutney                                 | 18              |
| Duck liver terrine with apple yuzu salad  | 26              |
| Beef tartar flavoured with cognac, toast and butter   | 22              |
|   | as main dish 30 |

### Soups

|   |    |
|---|----|
| Soup of the day   | 8  |
| Pumpkin cream soup with roasted pumpkin seeds and pumpkin oil | 12 |
| Purple potato cream soup with smoked bread cubes              | 11 |
| Consommé of duck with backed praline                          | 13 |

#### Origin of our products:

Chicken: CH / pork: CH / beef: CH / veal: CH / duck: F / game: CH/AT / lamb: NZ

Saltwater fishes: ATL / pikeperch: EE / prawns: Vietnam / Scampi: South Africa

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## Stadtrestaurant

### Vegetarian

|   |    |
|---|----|
| Bouquet of vegetables with creamy polenta   | 27 |
| Red sweet potato Thai curry<br>served with mango, basmati rice and asian vegetables                                       | 26 |
| Homemade gnocchi with pumpkin, enoki and spinach  | 33 |
| «Autumn plate»<br>Spaetzle with red cabbage, Brussel sprouts, pumpkin, chestnuts,<br>mushrooms and apple with cranberries | 28 |

### From lakes and oceans

|  |    |
|--|----|
| Pan-fried pikeperch fillet with Wasabi potato puree<br>served with bacon sauerkraut and Champagne foam | 38 |
| Poached Orkney salmon fillet<br>with homemade tagliatelle, pak choy and kalamansi foam                 | 36 |
| Baked Fillet of seabass in panko coat<br>with basmati rice, Asian vegetables and kumquat tomato dip    | 37 |

### Our signature dish

|  |    |
|--|----|
| Bouillabaisse of fine saltwater fishes, scampi and king prawns<br>with Aioli sauce and crispy baguette | 49 |
| small portion  | 33 |

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### From the hunt

|  |    |
|--|----|
| Deer stew with spaetzle, red cabbage, chestnuts<br>and apple with cranberries  | 34 |
| Sliced venison with spaetzle,<br>red cabbage, mushrooms and apple with cranberries   | 38 |
| Venison escalope «Mirza style» with game sauce served with spaetzle,<br>red cabbage, Brussel sprouts, pumpkin, mushrooms<br>and apple with cranberries | 43 |

### Carved at your table (min. 2 persons)

|  |            |    |
|--|------------|----|
| Roasted saddle of venison with cognac game sauce<br>served with spaetzle, red cabbage, Brussel sprouts, pumpkin,<br>mushrooms and apple with cranberries | pro Person | 59 |
|--|------------|----|

### Vom Land

|  |    |
|--|----|
| Red chicken Thai curry served with basmati rice and Asian vegetables   | 29 |
| Escalope of veal «Vienna style» with French fries and spring vegetables  | 39 |
| Sliced veal «Zurich style» with crispy potato hash brown   | 39 |
| Sirloin steak of regional beef gratinated with gorgonzola<br>with blackberry gravy matchstick potatoes and sautéed Brussel sprouts | 56 |
| Braised beef cheeks with lemon grass ginger gravy<br>served with potato brown butter purée and pak choy                            | 36 |
| Grilled herb pork steak with port gravy, polenta and seasonal vegetables   | 34 |
| Saddle of lamb with pumpkin seed crust<br>served with spaetzle and smoked beetroots  | 42 |

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### Desserts

|   |               |      |
|---|---------------|------|
| Molten chocolate cake with sour cream ice cream |               | 12   |
| Crema catalana with pear sorbet                 |               | 13   |
| Yogurt honey parfait with calvados apple cake   |               | 14   |
| Open orange cream slice with coconut sorbet     |               | 16   |
| Coupe Nesselrode                                |               | 14   |
| Dessert served in a glass                       |               | 7    |
| Iced coffee "swan21" with coffee liqueur        |               | 13   |
|   | small portion | 9    |
| Mövenpick ice cream and Sorbet                  | per scoop     | 4.50 |

### Matching sweet wine

|                          |     |    |
|--------------------------|-----|----|
| Dows Tawny Port 10 years | 5cl | 12 |
|--------------------------|-----|----|

### Digestif-Empfehlungen

|   |     |    |
|---|-----|----|
| 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 Barolo Marolo                                    | 2cl | 10 |
| Tenuta Il Poggione Grappa Brunello                      | 2cl | 10 |
| Plantation XO Rum                                       | 4cl | 15 |