

swan21

Stadtrestaurant

Starters

Mixed salad or summer salad	
with French Dressing, Balsamico Dressing or strawberry vinaigrette	12
Burrata with cherry tomatoes, basil and pine nuts	17
Swiss Alpine salmon tartare with cucumber and wasabi cream	23
Terrine of black Alpine porc with apple sauce and young lettuce	23
Vitello Tonnato with capers and anchovies	21
Mosnang free-range beef tartare with grained egg yolk	26
	as main dish 36

Soups

Soup of the day	9
Gazpacho Andaluz – cold served vegetable soup with croûtons	12
Pea and mint cream soup	12

Vegetarian

Cheese spaetzli with fried onions and apple sauce	23
Stuffed pointed pepper with potatoes and tomato sauce	27
Red sweet potato Thai curry	
served with mango, rice and Asian vegetables	29
Fine mushroom risotto and herbal pesto and shaved Sbrinz cheese	32

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From lakes and oceans

Pan-fried pikeperch fillet	
with tomato concassée, leaf spinach and chanterelles	41
Fillet of gilthead royal with rich Mediterranean vegetable bouquet	37

Our signature dish

Bouillabaisse of fine saltwater fishes, scampi and king prawns	
with Aioli sauce and crispy baguette	49
	small portion 33

From the land

Grilled steak of the Hinwil herb pork	
with brezel soufflé and oven roasted vegetables	34
Sliced veal «Zurich style» with crispy potato hash brown	41
Escalope of veal «Vienna style»	
with French fries, seasonal vegetables and cranberries	41
Mosnang free-range beef entrecôte	
with pûréed and sautéed topinambour and braised BBQ mushrooms	46
Corn-fed chicken suprême	
mit Gruyère mashed potatoes and apple parsley salad	36

Origin of our products:

Chicken: CH / porc: CH / beef: CH / veal: CH / duck: FR / salmon: CH / pikeperch: CH/EE char : IS
Saltwater fishes: ATL / prawns: PAC / Scampi: South Africa

Prices in CHF and incl. 7.7% VAT.

For any further questions about food allergies, don't hesitate to ask our staff.

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Desserts

Marinated strawberries with elder, meringue and yogurt ice cream		13
Chocolate mousse with raspberries and lemon balm		15
«Schwanen» lemon cake with peppermint and rhum		15
Dessert served in a glass <i>ask our staff</i>		9
Iced coffee «swan21» with coffee liqueur		13
	small portion	9
Mövenpick ice cream and sorbet	per scoop	5

Matching sweet wines

2016 S88 Scheurebe, Stäger Weine, Maienfeld	5cl	9
Dows Tawny Port 10 years	5cl	12

Digestif

Fassbind Vieille Prune	2cl	8
Metté Mandarine	2cl	10
Rochelt Williams pear 2014	2cl	26
Calvados Christian Drouin Pays d'Auge VSOP	2cl	9
Grappa Barolo Marolo	2cl	10
Tenuta Il Poggione Grappa Brunello	2cl	10
Plantation XO Rum	4cl	15