

# swan 21

## Stadtrestaurant

### *Traditional*

#### Starters

Mixed salad	
with French Dressing or Balsamic Dressing	13
Springlike leaf salad with rhubarb vinaigrette	13
Swiss Alpine salmon with cucumber, yogurt and lettuce gazpacho	25
Hand-cut tartare of Mosnang free-range beef with grained egg yolk	26
as main dish	36
Soup of the day	9
Pea cream soup with crème fraîche, smoked salt and chervil	14

#### Main dishes

Mushroom slice «Deluxe» with homemade brioche	
Wuppenau mushrooms, sunroot and Coffee-Curry	37
Sliced veal «Zurich style» with crispy potato hash brown	42
Escalope of veal «Vienna style»	
with French fries, seasonal vegetables and cranberries	42
Tagliata of Swiss free-range beef	
with truffle French fries, truffle mayonnaise and onion chutney	45
Pan-fried pikeperch with lime blossom sauce	
served with potatoes and leaf spinach	43
Bouillabaisse of fine saltwater fishes, scampi and king prawns	
with aioli and crispy baguette	49
small portion	36

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### *Seasonal*

#### Starters

Burrata with Trevisano salad, pistachios and yuzu	21
Appenzell goat cheese mousse with apple tartare, finger lime and rosemary ash	19
Grilled Romaine lettuce hearts with bacon mayonnaise, oyster mushrooms and croûtons	20
Wild garlic cream soup with crispy root vegetable dumpling	15

#### Main dishes

Codfish from the oven with carrot camomile gravy, pea risotto and chervil salad	42
Steak of herb-fed pork with calvados gravy served with apple potato gratin and smoked paprika chutney	38
Flambéed lamb loin with sweet potatoes, quinoa and blueberries	46

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

Châteaubriand of regional beef with truffle gravy or Sauce Béarnaise with French fries and seasonal vegetables	
	per person 62
Cauliflower «BBQ» served with white bean cream, chimichurri and cashews	34
Handmade Linguine with Tête de moine cheese, egg yolk and black garlic	36

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### *In Conclusion*

#### Desserts

Carot cake with white chocolate and orangerooibos sorbet		16
Yogurt mousse coated in ruby chocolate with all kinds of rhubarb		16
Mini dessert served in a glas		7
Iced coffee «swan21» with coffee liqueur		9
Mövenpick ice cream and sorbet	per scoop	5

#### Matching sweet wines

2011 Tokaji Szamorodni, Samuel Tinon	4cl	11
Dows Port Tawny 10 years	4cl	10

#### Digestif

Fassbind Vieille Prune	2cl	8
Metté Mandarine	2cl	10
Rochelt Williamsbirne 2014	2cl	26
Calvados Christian Drouin Pays d'Auge VSOP	2cl	9
Armagnac Darroze	2cl	10
Grappa Barolo Marolo	2cl	10
Grappa «Diciotto Lune» Marzadro <u>from a 4.5l-bottle</u>	2cl	10
Grappa Brunello Tenuta Il Poggione	2cl	10
Plantation XO Rhum	4cl	15
Macallan Single Malt fine Oak 12 years Whisky	4cl	16

Prices in CHF and incl. 8.1% VAT. For any further questions about food allergies ask our staff.

#### Origin of our products:

Pork: CH / beef: CH / veal: CH / lamb: CH / salmon: CH / pikperch: CH/EE  
saltwater fishes: ATL / prawns: PAC / scallops: USA / scampi: South Africa