

swan21

Stadtrestaurant

Seasonal

Starters

Leaf salad with autumnal aromas and verjuice vinaigrette	15
Game terrine with fig carpaccio, miso und Piedmont hazelnuts	22
Soup of the day	10
Mushroom consommé with mushroom tartare and herbs	15

Main dishes

Handmade Linguini wiht beurre blanc and regional truffle	42
as starter	33
Bouillabaisse of saltwater fishes, scampi, king prawn and greenshell mussel served with Sauce Rouille and oven-fresh baguette	49
Filet of Saint Pierre with beurre blanc, pickled asparagus and colewort	46
Loin and belly of LUMA pork with ham gravy, potatoes, sourcrout and glazed carrots	39
Braised deer cheeks with potato puree, Brussel sprouts and wild cranberries	40
<u>Carved at your talbe (min. 2 persons)</u> Roasted saddle of venison with Purple-Curry-beetroot gravy served with spaetzle, snow peas, celery and Brussel sprouts	
per person	62

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Traditional

Starters

Lamb's lattuce with bacon, egg and croûtons served with French dressing	15
Mixed salad with French dressing or Balsamic dressing	13
Appenzell goat cheese mousse with green apple and rosemary ash	19
Hand-cut tartare of Mosnang free-range beef with Dijon mustard and grained egg yolk, served with brioche toast	26
Pumpkin cream soup with smoked chestnuts, pickled pumpkin and Styrian seed oil	14

Main dishes

Wuppenau BIO mushroom slice with homemade brioche, regional truffle and sunroot	37
Deer stew with bacon cubes and pickled onions served with spaetzle and traditional side dishes	36
Venison escalope with finger-shaped poato dumplings BBQ pumpkin and blueberries	46
Sliced veal «Zurich style» with crispy potato hash brown	42
Escalope of veal «Vienna style » with French fries, seasonal vegetables and cranberries	42
Secret Cut of LUMA Beef With truffle mayonnaise, truffle fries and onion chutney	46
Pan-fried pikeperch fillet with lime blossom sauce, porcini risotto and leaf spinach	45

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In Conclusion

Desserts

Vermicelli with cherries, meringue and vanilla ice cream		16
Pecan nut chocolate biscuit with stewed plums		16
Mini dessert served in a glass		7
Iced coffee «swan21» mit coffee liqueur		9
Homemade ice cream and sorbet	per scoop	6

Matching sweet wine

Tawny Port 10 years Dow's (Porto)	4cl	10
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Fresh and fruity red port with intensive flavours of nuts, almonds and ripe fruits. A great companion to our autumnal desserts.

Digestifs

Vieille Prune Urs Hecht (Gunzwil LU)	2cl	10
Mandarine Metté (Elsass)	2cl	10
Williamsbirne 2015 Rochelt (Tirol)	2cl	26
Cognac Single Cask 2011 Pierre Ferrand	2cl	20
Calvados Sélection Christian Drouin	2cl	9
Grappa Moscato Marolo (Piemont)	2cl	10
Grappa «Diciotto Lune» <u>aus der 4.5l-Flasche</u> Marzadro (Trient)	2cl	10
Rhum XO Plantation (Barbados)	4cl	15
Single Malt fine Oak 12 years Scotch Whisky Macallan	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 / game: CH/NZ / pikeperch: CH/EE
saltwater fishes: ATL / prawns: PAZ / mussels: ATL / scampi: South Africa