

swan21

Stadtrestaurant

Welcome

Our Philosophy

Seasonal ingredients, sustainable use, and modern preparation characterize the cuisine of the **Stadtrestaurant swan21**. With a focus on quality and regionality, culinary experiences are created with craftsmanship and passion.

We wish you a pleasant and enjoyable stay.

Andreas Bolakis and the Schwanen Team



Wine recommendation

2020 La Mascaronne Rouge Cotes de Provence AOC	75cl	62
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<i>Château la Mascaronne – Michel Reybier</i>	10cl	10
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This strong blend of Syrah and Cabernet Sauvignon is the perfect accompaniment to our game dishes, as well as beef. The aromas of black fruits and berries harmonize beautifully with the delicate spice. The structure is complex, and the tannins are soft and pleasant.

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Traditional

Starters

Mixed salat with French dressing or balsamic dressing 	13
Lamb's lettuce with bacon, egg and croûtons	16
Graved salmon with baked potato slice and sour cream	24
Hand-cut tartare of Mosnang free-range beef with grained egg yolk and crispy capers, served with toast	26
Soup of the day	10
Pumpkin cream soup with roasted seeds and Styrian seed oil 	14

Main dishes

«Autumn vegetable platter» 	
Homemade spaetzle with traditional vegetables	32
Fillet of pikeperch with Bacon foam, mashed potatoes and champagne sauerkraut	45
Bouillabaisse of saltwater fishes, scampi and king prawns with Sauce Rouille and oven-fresh baguette	49
Sliced veal «Zurich style» with crispy potato hash brown	43
Escalope of veal «Vienna style» with French fries and vegetables	43
Venison escalope with homemade spaetzle and traditional vegetables	46
Deer stew with homemade spaetzle, red cabbage and chestnuts	36

 : Vegetarian

Origin of our products:

Bread: CH · Porc: CH · Beef: CH · Veal: CH · Game: CH/AT · Pikeperch: CH/EE · Salmon: ATL
Saltwater fishes: ATL Octopus: ATL · Hamachi: PAZ · Prawns: PAZ · Scampi: South Africa

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In Conclusion

Desserts

Hazelnut Mille-feuille with pear sorbet		16
Parfait of green apple lemon grass and meringue		15
Dark chocolate mousse with coffee and port poached plums		16
Mini dessert <i>served in a glass</i>		7
Iced coffee «swan21» mit coffee liqueur		9
Homemade ice cream and sorbet	per scoop	6

Matching sweet wines

Tawny Port 20 years Quinta do Crasto (Porto)	4cl	15
<i>An elegant and full-bodied port wine with intense aromas of nuts, honey, and orange peel. A great accompaniment to chocolate and plums.</i>		
2011 Tokaji Szamorodni Samuel Tinon (Tokaj)	4cl	12
<i>This wine impresses with its balance of sweetness and acidity. A delicate bouquet of honey and raisins with a hint of coffee. Structured and long-lasting.</i>		

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 «Diciotto Lune» <u>from the 4.5l bottle</u> Marzadro (Trient)	2cl	10
Grappa Tre soli tre Berta (Piemont)	2cl	15
Rhum XO Plantation (Barbados)	4cl	15