

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, Udo Schwarzat and the Schwanen Team



Wine recommendation

2019 Divico Valais AOC 75cl 62

Didier Joris, Chamoson 10cl 10

This smooth and spicy organic red wine was produced gently and naturally. Its peppery clove notes and aromas of blackcurrant, elderberry, and blueberry are perfectly balanced. We recommend this Valais wine with mushrooms, beetroot, and our tagliata of Swiss beef.


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

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Seasonal

Starters

Feta cream cheese with olives, focaccia and red onions 	18
Tuna tartare with wakame, sushi rice and sesame	24
Pointed cabbage consommé with pulled pork praline and parsley oil	16

Main dishes




Homemade potato gnocchi 	
with truffle beurre blanc, black truffle and parmesan	42
Grilled lobster tail	
with lobster bisque, black linguine and leaf spinach	59
Grilled octopus	
with potatoes, pimientos, chorizo and herbal emulsion	42
Fillet of skrei	
with beetroot couscous and red carrots	46
Tagliata of Swiss free-range beef	
with pearl onion gravy, Pommes dauphine and celery	45
Lamb shank (24 hours confit)	
with port gravy, polenta, pancetta and green beans	47
<u>Carved at your talbe (min. 2 persons)</u>	
Châteaubriand of regional beef	
with sauce Béarnaise or port gravy with matchstick fries and vegetables	
per person	62

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Traditional

Starters

Mixed salat with French dressing or balsamic dressing 	13
Lamb's lettuce with cassis vinaigrette and pickled root vegetables 	16
Ceviche of scallops with fig carpaccio and green apple	25
Hand-cut tartare of Mosnang free-range beef with soy egg yolk and crispy capers, served with toast	26
Soup of the day	10
Curry carrot cream soup flavored with coffee and olive oil 	14

Main dishes

Fried «Igelstachelbart» mushroom from Wuppenau 	
with beetroot puree, Salsa verde and black garlic	34
Creamy risotto with Assam pepper served with parmesan, marinated spinach and nutmeg espuma	32
Fillet of pikeperch with potato slice, mashed peas and tomato sugo	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
Entrecôte «Café de Paris» served in a pan, with matchstick fries	56

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In Conclusion

Desserts

Smoked crème catalane with peach sorbet		15
Pavlova cake with blackberries and white chocolate		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.</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

🍴: Vegetarian / Origin of our products:

Bread: CH · Pork: CH · Beef: CH · Veal: CH · Pikeperch: CH/EE · Skrei: ATL · Saltwater fishes: ATL
Octopus: ATL · Scallops: USA · Lobster: PAZ · Prawns: PAZ · Scampi: South Africa