

Summer Menu

BIO VEGAN

"Best Wrap Ever" House Specialty

Wrap with vegan soy-meat-vegetable filling, homemade sauces & French fries 17,00

FISH

Fresh Black Forest Trout "Gasthof Style"

*Fresh from our basin, fried in butter, garnished with mushrooms and herbs,
round duchess potatoes & mixed salad 26,00*

Black Forest Trout "Müllerin Style"

fried in butter and herbs with parsley potatoes & mixed salad 22,80

Black Forest trout fillets

(practically boneless)

fried in almond butter with parsley potatoes & mixed salad 24,00

DEER

House Speciality Deer Skewer „Poacher Style“

*Fine deer medallions roasted on a spit on chanterelles on homemade
venison sauce with pear and cranberries, melted spaetzle
with glazed chestnuts & mixed salad 23,00*

Venison Ragout

with cranberries, melted spaetzle & mixed salad 21,00

PUTE

Cutlet of Turkey

Breaded turkey breast with french fries and salad 19,80

"Steak Chef" - Curry Sri Lanka Style (Creole)

on basmati rice with Krupuk, homemade curry sauce & mixed salad 21,00

BEEF

Baden Plate

Boiled beef with horseradish sauce, cranberries and boiled potatoes 17,00

PORK

Pork Escalope

Pork loin breaded with french fries and salad 17,80

Cordon-Bleu "Swiss Style"

filled with ham and cheese, vegetable bouquet & french fries 22,00

Two Grilled Sausages

with french fries and salad 15,80

Pfaff's Pan Brädle

A classic for many, many years!

*Medallions of local pork on mushroom-tomato-herb garnish
with cheese cream spaetzle & mixed salad 22,00*

"Steak Chef"

*Tender steak of pork loin on herb garnish with paprika mushrooms gratinated with
cheese, served with french fries & mixed salad 21,00*

Sliced Pork "Zurich Style"

*Tender pork with fresh mushrooms in cognac cream
with homemade Swiss Röstli & salad 25,00*

SALADS

Greek Salad Platter

with feta cheese, tomatoes, cucumbers, peppers, onions, olives and rye bread 15,00

Leaf Salads of the Season with Marinated Turkey Strips

and roasted sunflower seeds 17,00

SOUPS

Hungarian Goulash Soup, spicy 8,80

Parisian Onion Soup

with croutons and cheese au gratin 8,80

Homemade Beef Broth

with Flädle 5,80 with Maultasche 8,80

Deluxe

LAMB

Lamb Fillet Skewer

on salad bouquet on garlic cream with potato rösti 26,00

Filet of Lamb "Provencale"

on vegetable ratatouille, herb jus, grilled tomatoes & potato gratin 32,00

VEAL

Viennese Schnitzel

Breaded veal cutlet with french fries and salad 28,80

Zurich Veal Sliced

*Tender veal with fresh mushrooms in cognac cream, served
with homemade Swiss Rösti & salad 28,00*

BEEF

Entrecote "Café de Paris"

*Best rib eye steak of beef on crème fraîche sauce with green pepper,
leaf spinach & Dauphin potatoes 28,00*