



ZVR SehtuND

Flammkuchen

Tarte Flambée

Classique 19.00

Crème Fraîche, Quark, Zwiebeln, Speck
Single cream, curd cheese, onions, bacon

Lorraine 20.00

Crème Fraîche, Quark, Zwiebeln, Speck,
Kräuter, Greyerzer
*Single cream, curd cheese, onions, bacon,
herbs, Swiss cheese*

Jardin 21.00

Crème Fraîche, Quark, Zwiebeln,
Saisongemüse, Greyerzer, Freiburger Vacherin
*Single cream, curd cheese, onions,
seasonal vegetables, Swiss cheese*

Saumon 21.50

Crème Fraîche, Quark, Zwiebeln,
Rauchlachs, Dill
*Single cream, curd cheese, onions,
smoked salmon, dill*

Metzger 21.50

Crème Fraîche, Quark, Zwiebeln, Speck,
Fleischkäse, Schinken, Greyerzer
*Single cream, curd cheese, onions, bacon,
liver cheese, ham, Swiss cheese*

Weine & Bier

Wines & Beer

Schaumwein / Sparkling dl Fl

Prosecco, Contessina 10.00 75.00
Aperol Spritz 12.00

Weisswein / White wine

#®-Truttiker Riesling-Sylvaner 5.50 38.50
Zunft Wein, St. Saphorin 6.50 45.50
Esperanza, Verdejo, Spanien 6.50 45.50
Gewürztraminer, Südafrika 6.50 45.50
Rosé, Frankreich 6.50 45.50
Gespritzter Weisswein 7.50

Rotwein / Red wine

#®-Truttiker Pinot Noir 5.50 38.50
Zunft Wein, Schitterberger 6.50 45.50
Château de Birot, Frankreich 6.50 45.50
Primitivo, Italien 6.50 45.50
Rioja, Spanien 6.50 45.50

Bier vom Fass / Draftbeer

Eichhof Braugold 3 dl 4.80
5 dl 6.50
Ittinger Klosterbräu 2.5 dl 4.20
4 dl 6.00

Flaschen Bier / Bottled beer

Eichhof Hubertus 3.3 dl 4.90
Hefe-Weissbier 5 dl 8.50
Quöllfrisch Naturtrüb 5 dl 6.80
Eichhof Alkoholfrei / alcohol free 3.3 dl 4.90

ZVR Schtund

Salate & Snacks

Salads & Snacks

Gemischter Salat	14.50
<i>Mixed salad</i>	½ 8.50
Wurst-Käsesalat	18.50
<i>Sausage and cheese salad</i>	
Salatteller "Schtund"	19.50
Käse, Rohschinken, oder Rauchlachs	
<i>"Schtund" salad</i>	
<i>Cheese, raw ham or smoked salmon</i>	
Kaltes Fleisch Plättli "Schtund"	24.50
Rohschinken, Käse und Speck	
<i>Cold meat platter "Schtund"</i>	
<i>Raw ham, cheese and bacon</i>	
Frikadellen vom Rind mit Salat oder Gemüse	18.00
<i>Meatballs of beef with side salad or vegetables</i>	
Gemüsequiche mit buntem Blattsalat	18.00
<i>Vegetable quiche with colourful leaf salad</i>	
Oliven oder Parmesanmöckli, Portion	7.00
<i>Olives or parmesan cheese, portion</i>	

Die wilde Schtund 24.00

Herbstlicher Blattsalat mit geräuchertem Schinken vom deutschen Hirsch, gerösteten Baumüssen, eingelegten Waldpilzen und Preiselbeer-Joghurtdressing
Autum leaf salad with smoked ham of German venison, roasted walnuts, pickled forest mushrooms and cranberry yogurt dressing

Getränke

Drinks

"Schtund" Apéro	8.50
Weisswein, San Bitter, Orangensaft	
<i>White wine, San Bitter, orange juice</i>	
Tinto de Verano	9.50
Rotwein, Sprite, Orangen	
<i>Red wine, Sprite, oranges</i>	
Soft Drinks Offen / tap	3dl 4.30 / 5dl 5.80
☿ [®] Citro	
☿ [®] Orangina	
☿ [®] Rivella rot	
☿ [®] Apfelschorle	
☿ [®] Coca Cola	
☿ [®] Ice tea	
Soft Drinks Flasche / bottle	3dl 5.50
☿ [®] Rivella blau / grün	
☿ [®] Schweppes Bitter lemon / Tonic	
☿ [®] Süssmost	
☿ [®] Coca Cola light / zero	
Gazosa Limone	3.5 dl 6.60
Orangensaft / Tomatensaft	2 dl 5.70
Traubensaft rot / Weiss	2 dl 5.70
Vera Mineralwasser mit Gas	3 dl 4.10
<i>Vera water sparkling</i>	5 dl 5.60
Vera Mineralwasser ohne Gas	3 dl 4.10
<i>Vera water non sparkling</i>	5 dl 5.60
„Züri-Wasser“ Wasserkaraffe	3.00

ZVR SehtuND

Desserts

Desserts

Tagesdessert <i>Dessert of the day</i>	8.50
Schokoladen Mousse <i>Chocolate mousse</i>	14.00
Crème brûlée <i>Creme brulee</i>	14.00
Früchtekuchen <i>Fruit pies</i>	5.50
Süsser Flammkuchen „Sonja“ Apfel Zimt <i>Sweet tart flambée with apple and cinnamon</i>	18.00
Öppis Süesses für de Gluscht <i>Something sweet</i>	3.50
Glace und Sorbet Bitte fragen Sie nach unseren Aromen <i>Ice-cream and sherbet</i>	pro Kugel 3.50 per scoop 3.50
Portion Rahm <i>Cream, portion</i>	2.50

Kaffee & Tee

Coffee & Tea

Kaffee, Espresso <i>Coffee, Espresso</i>	4.60
Doppelter Espresso <i>Double Espresso</i>	6.50
Cappuccino / Milchkaffee <i>Cappuccino / Milk-Coffee</i>	5.60
Kaffee Coretto / Lutz <i>Coffee Coretto / "Lutz"</i>	9.00
Tee / tea	4.60
☿ [®] Pfefferminze / <i>Peppermint</i>	
☿ [®] Früchtetee / <i>Fruit tea</i>	
☿ [®] Schwarztee / <i>Black tea</i>	
☿ [®] Grüntee / <i>Green tea</i>	
☿ [®] Zitrone & Ingwer / <i>Lemon & ginger</i>	
Heisse Schoggi / Ovomaltine <i>Hot chocolate / Ovomaltine</i>	5.60

ZVR SCHTUND

Spirituosen Spirits

Eau de vie

Obstler	40 %	2 cl	6.00
Chrüter	40 %	2 cl	6.00
Zwetschge	40 %	2 cl	6.00
Pflümüli	41 %	2 cl	6.00
Kirsch	41 %	2 cl	6.00
Williams Morand	43 %	2 cl	9.00
Grappa Brunello di Montalcino	40 %	2 cl	9.00
Marc de Bourgogne	40 %	2 cl	9.00
Calvados	40 %	2 cl	9.00
Cognac Remy Martin	40 %	2 cl	12.00

Vodka, Gin & Rum

Vodka Moskovskaya	40 %	4 cl	12.00
Gordon Gin	40 %	4 cl	12.00
Rum Bacardi white	40 %	4 cl	12.00
Rum Bacardi black	40 %	4 cl	12.00

Apéro

Campari	23 %	4 cl	8.00
Cynar	17 %	4 cl	8.00
Appenzeller	29 %	4 cl	8.00
Ricard	45 %	4 cl	8.00
Fernet Branca	42 %	4 cl	8.00
Martini bianco / rosso	15 %	4 cl	8.00

Whiskey

Bourbon Four Roses	40 %	4 cl	14.00
Scotch J. Walker Red Label	40 %	4 cl	14.00
Irish Tullamore Dew	40 %	4 cl	14.00

ZVR SehtuND

Daily special

Monday, 19 September 2016

Cream soup of carrots and ginger
with dill foam

Sausage of Swiss veal
with onion sauce, roasted vegetables
and "Roesti"

Pumpkin cake
with kumquat chutney

Thursday, 22 September 2016

Cream soup of tomato
with basil

Knuckle of Swiss pork
with sauerkraut and baked potatoes

Fruitsalad
with passionfruit sherbet

Tuesday, 20 September 2016

Cream soup of Riesling
with chervil foam

Goulash of Swiss beef
with wild rice and broccoli

Brownie
with vanilla ice-cream

Friday, 23 September 2016

Cream soup of pumpkin
with pumpkin oil

Catch of the day
with white wine sauce, gnocchi
and pea vegetables

"Hot love"
with vanilla ice-cream
and hot raspberries

Wednesday, 21 September 2016

Cream soup of parsnips
with croutons

Spinach Tortellini
with chorizo and tomato

Sherbet variation
with exotic fruits

Tart flambée of the week

"Bieri's Dream"
with nectarines, chorizo
and pumpkin seeds

