



Menu

FOR A

LIGHT BITE

STARTERS

Trout duet	24
with cabbage, radish, cucumber, dill and sour cream	
Pumpkin <small>VEGETARIAN</small>	18
with lamb’s lettuce, pickled plums, pumpkin seeds and plum cream	

SALADS

Einstein’s Superfood Salad	19
with apple, beetroot, hemp seeds, agave, horseradish and cider dressing	

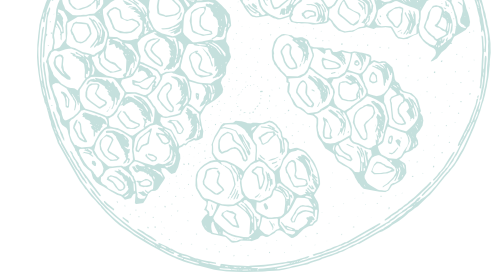
SOUPS

Chicken broth	16
with corn dumplings, duck quenelles and carrot pearls	

FOR OUR

VEGGIE FANS

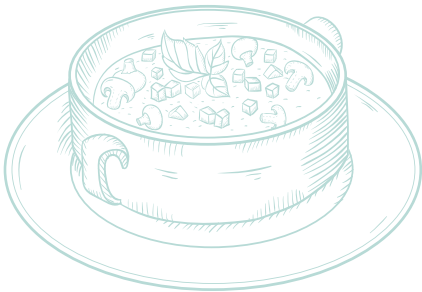
Baked farm egg <small>VEGETARIAN</small>	29
with mashed potatoes, spinach, parmesan foam and truffle	
Apple Risotto <small>VEGETARIAN</small>	26
with kale-apple salad, rosehip and pine nuts	
Confit Sweet Potato <small>VEGAN</small>	26
with braised leeks, Taggiasca olives, bean hummus and roasted onion broth	



Hand-cut beef tartare	
with confit egg yolk and crème fraîche	
Main course 160g	39
Starter 90g	28

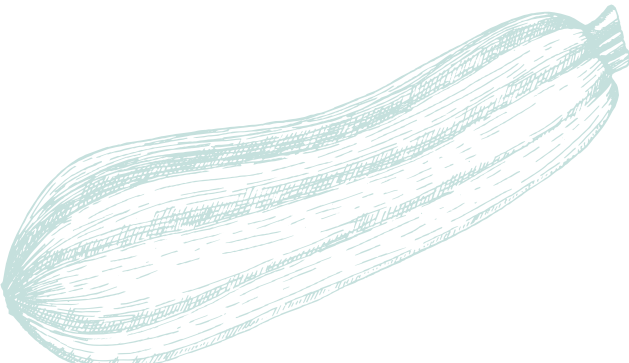
Caesar Salad	
with bacon and parmesan	19
with chicken strips	32

Porcini cream soup <small>VEGETARIAN</small>	16
with crispbread	



Asian vegetable bowl <small>VEGAN</small>	26
Sushi rice, avocado, cucumber, herb, kimchi sesame and teriyaki sauce	

Beyond Burger <small>VEGAN</small>	37
with avocado, cucumber relish and tomato jam served with sweet potato fries	



OUR

MAIN COURSES

CLASSIC

Homemade Bistro Burger <small>LOCAL</small>	
with Emmental cheese, tomato, cucumber and melted onions	31
with French fries	37

Veal strips «Zurich-Style»	48
with traditional hash browns (Roesti)	

«Wiener Schnitzel»	48
from veal with French fries	

Olma Bratwurst <small>LOCAL</small>	28
with traditional hash browns (Roesti) and onion gravy	

Entrecôte «Café de Paris»	54
200g, with French fries	

POULTRY

Chicken breast «Moerschwil» <small>LOCAL</small>	39
Corn poulard with crispy potatoes, creamy savoy cabbage, grapes and chanterelle mushrooms	

DESSERTS & SWEETS

Einstein Cheesecake	16
Mango, passion fruit and chocolate crunch	

Rose hip <small>LOCAL</small>	16
with vanilla, meringue and chestnuts	

Bistro’s spaghetti ice cream	16
with vanilla ice cream, white Toblerone and strawberry sauce	

FROM THE FARM

Veal Tafelspitz <small>LOCAL</small>	47
with boiled potatoes, vegetables and horseradish sauce	

Beef Roulade	45
with spaetzle, braised red cabbage and gravy	

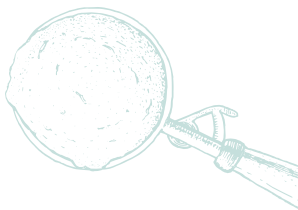
FROM THE GAME

Venison strips	48
with traditional hash browns (Roesti), lingonberries and venison cream sauce	

Hazelnut Gnocchi	36
with wild boar ragout, Bischofszeller Nachtwächter and crispy potato	

FROM THE WATER

Sea Bass Fillet	42
with pumpkin purée, champagne cabbage and beurre blanc	



Poppy seed cake	16
with plums and homemade spiced ice cream	

Richice (homemade)	6
Chocolate Coffee Hazelnut Strawberry sorbet (vegan) Mango sorbet (vegan) Vanilla Yogurt with whipped cream +1	

Homemade cake	8
changes daily	