



Menu

FOR A

LIGHT BITE

STARTERS

Two preparations of Yellowfin tuna 26

with yuzu, radish and chives

Beetroot Carpaccio VEGETARIAN 24

with Formagini, orange gel, pomelo and watercress

SALADS

Einstein’s Superfood Salad VEGAN 19

With oat crunch, pecan nuts, lingonberries, lingonberry dressing

SOUPS

Chicken broth 16

with corn dumplings, duck quenelles and carrot pearls

FOR OUR

VEGGIE FANS

Baked farm egg VEGETARIAN 29

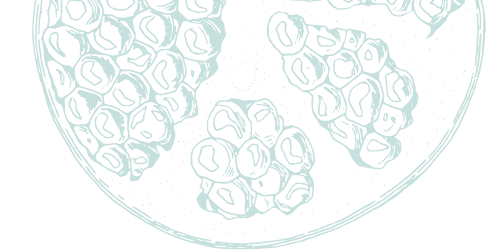
with potato purée, spinach, parmesan foam and truffle

Quiche with Rahmmutschli cheese VEGETARIAN 29

With sauerkraut foam, quince gel, crispy fried onions, lamb’s lettuce and potato dressing

Verjus lentils VEGAN 28

With chard–cashew balls, chard and ginger foam



Hand-cut beef tartare

with confit egg yolk and crème fraîche

Main course 160g 39

Starter 90g 28

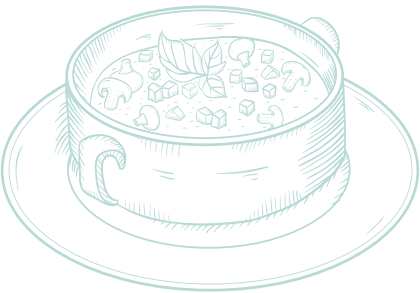
Caesar Salad

with bacon and parmesan 19

with chicken strips 32

Champagne foam soup VEGETARIAN 16

with mushrooms and poppy seed grissini

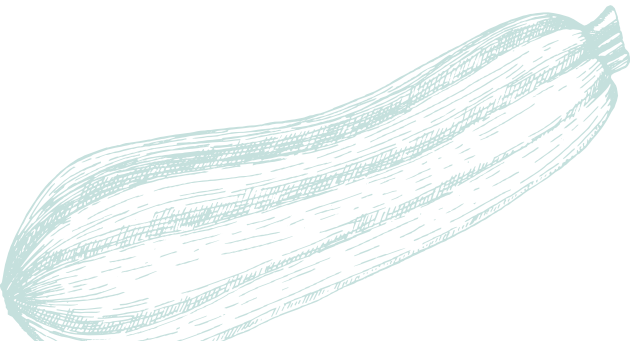


Asian vegetable bowl VEGAN 26

Sushi rice, avocado, cucumber, herb, kimchi sesame and teriyaki sauce

Beyond Burger VEGAN 37

with avocado, cucumber relish and tomato jam served with sweet potato fries



OUR

MAIN COURSES

CLASSIC

Homemade Bistro Burger LOCAL

with Emmental cheese, tomato, cucumber and confit 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 LOCAL 28

with traditional hash browns (Roesti) and onion gravy

Entrecôte «Café de Paris» 54

200g, with French fries

POULTRY

Chicken breast «Moerschwil» LOCAL 39

Corn poulard with carrot purée, glazed carrots, orange and crispy potato

DESSERTS & SWEETS

Einstein Cheesecake 16

Mango, passion fruit and chocolate crunch

Tarte Tatin à l’Einstein 16

with apple, caramel and hazelnut

Bistro’s spaghetti ice cream 16

with vanilla ice cream, white Toblerone and plum sauce

FROM THE FARM

Veal Tafelspitz 48

with boiled potatoes, vegetables and horseradish sauce

Braised veal cheek 45

with Jerusalem artichoke soufflé, Jerusalem artichoke cream, mustard seed sauce and bacon

Beef tender loin 47

with mushrooms, bell peppers, pickles, crème fraîche and traditional hash browns (Roesti)

Truffle tagliolini VEGETARIAN

with truffle foam and fresh black truffle

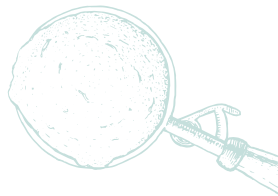
Main course 38

Starter 28

FROM THE WATER

Swiss salmon fillet 42

with roasted polenta, fava beans, mango chutney and mango beurre blanc



Tartlet 16

with mandarin, white chocolate and bergamot

Richice (homemade) 6

Strawberry sorbet (vegan) | Hazelnut | Yogurt | Coffee | Mango sorbet (vegan) | Chocolate | Vanilla

with whipped cream +1

Homemade cake 8

changes daily