



**Menu**

# FOR A LIGHT BITE

## STARTERS

### Two preparations of Yellowfin tuna VEGAN

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

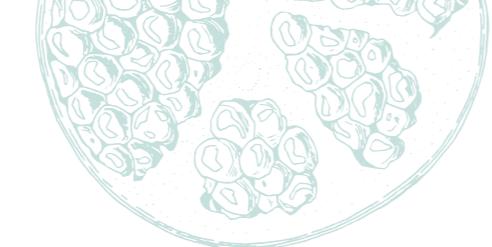
29

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



### Caesar Salad

with bacon and parmesan  
with chicken strips

19

32

### Champagne foam soup VEGETARIAN

16

with mushrooms and poppy seed grissini



### Asian vegetable bowl VEGAN

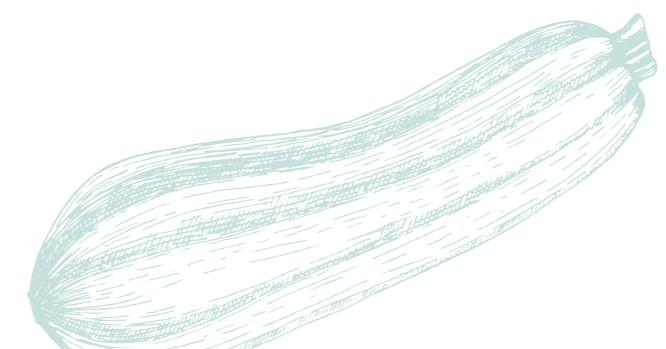
26

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  
with French fries

31

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

38

with truffle foam and fresh black truffle

Main course

Starter

## 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

#### Designation of origin

Beef, Veal, Corn poulard, Chicken, Salmon: Switzerland | Duck: France | Yellowfin Tuna: Philippines

Bread: Switzerland, Germany

All prices are in Swiss francs (CHF) incl. 8.1% VAT. | If you have any questions about allergies, please contact our service staff.

01/26

