

Appetizers

Schiff platter

Raw ham • air dried sausages • smoked bacon
 Swiss mountain cheese • mixed pickles
 Bread

	for 1	17.50
	for 2	23.00
	for 3	30.00

Homemade air-dried beef

Olive oil • pepper • bread

	for 1	21.00
	for 2	27.00
	for 3	32.00

Creamy goat cheese

Olives • dried tomatoes • crispy bread-chips

16.50

Beef Tatar

Toast • butter

	70g	24.00
--	-----	-------

Caramelized nuts

Cashew • almonds • hazelnuts • walnuts
 Fleur de Sel • herbs

6.50

Crispy salads and soups

Mixed lettuce salad

Free choice of dressing

9.80

007 – shaken, not stirred

Lettuce salad • sliced vegetables • cherry tomatoes

Seeds • Swiss mountain cheese • free choice of dressing

12.80

Dressings

Raspberry • French • Balsamic vinegar

Soup of the day

Ask our staff

8.50

Beef broth

Boiled beef • vegetables • fresh herbs

11.50

Gazpacho

Cold cucumber-tomato-soup • croutons

Cherry-tomatoes


12.00

Cold platters and starters

	small	large
<p>Sausage & cheese salad  </p> <p>Cervelat sausage • Swiss mountain cheese • gherkins French dressing • cherry-tomatoes • lettuce salad</p>	17.50	23.00
<p>Raw ham with melon  </p> <p>Garniture of fruits</p>	17.50	23.00
<p>Mozzarella cheese of buffalo</p> <p>Salad of cherry tomatoes • basil Crispy bread chips</p>	17.50	22.50
<p>Chicken curry salad  </p> <p>On lettuce salad • garniture of fruits</p>		27.50
<p>Colored salad bowl</p> <p>Lettuce salads • cucumbers • tomatoes • corn Sliced vegetables • red onions • free choice of dressing</p>		18.50
With fried cubes of feta cheese		24.50
With grilled spit of prawns		34.00
<p>Beef Tatar</p> <p>Toast • butter</p>	70g	24.00
	140g	32.00
With a portion of French fries		+ 6.00

From the Southbend Broiler

This 800°C hot grill caramelizes the sugar of the meat;
 producing a deliciously crispy crust while keeping the inside juicy.
 Please note, that the preparation takes about 20 minutes.

Côte de Bœuf Gentlemens Cut 450g  	65.00
Dry aged for three weeks	
Entrecôte Ladies Cut 200g  	49.00
Dry aged for three weeks	
Rib Eye Steak 300g  	54.00
Filet of beef 200g  	59.50
Pork chop 400g  	38.00
With bacon rind	
Crispy grilled pork belly 300g  	24.50

First side dish is included, per supplement CHF 6.00

French fries 

Fried potatoes 

Roesti 

Elbow-macaroni on cheese sauce

Rice 

Pan-fried vegetables 

Lettuce salads

With every grilled meat dish, we serve
 Three special salts • homemade BBQ sauce • herb butter • gravy

Pork

Homemade pork sausage 220g

Onion sauce

With bread

With roesti or French fries

small

large

21.50

28.50

Pork meat balls

Mashed potatoes • brown gravy • vegetables

23.00

29.00

Pulled Pork Burger

BBQ sauce • cabbage salad • fried onions

Crème fraiche with herbs

With French fries or lettuce salad

21.00

+ 6.00

Veal and chicken

Sliced veal liver

Fried onions • roesti

36.50

Ähti Lozärner Chögelpastete

Vol-au-vent • veal ragout • veal meat balls

Mushrooms • raisins • garden peas

36.50

Slices of veal Zurich style

Creamy mushroom sauce • roesti • vegetables



42.00

Homemade chicken nuggets

Tartar sauce • French fries or lettuce salad

24.50

Fish

	small	large
Beer battered perch Tartar sauce • French fries or lettuce salad	26.00	31.00
Grilled king prawns   Tomatoes • herbs • garlic Olive oil • rice		34.00

Very veggie

Elbow-macaroni pasta • cheese sauce Swiss mountain cheese • fried onions		23.50
Ravioli filled with tomato and mozzarella cheese Basil pesto • mountain cheese		24.50
Pan-fried vegetables Fried balls of couscous and feta cheese Yoghurt dip with herbs		24.50
Vegetable quiche Lettuce salads • free choice of dressing		19.50

Sweet desserts

Sweet of the day

Ask our staff 8.50

Filled puff pastry cornet

Chocolate mousse • marinated berries 13.00

Warm apple fritters

Cinnamon & sugar • vanilla ice cream 12.00

Mousse of blueberries

Mango-passionfruit-sauce • crispy almond fritter 12.00

Ice coffee sundae Schiff-style

Velvet, but crispy 11.50

With a shot plum liqueur 12.50

Coupe Wasserturm

3 scoops of vanilla ice cream • chocolate-sauce
 Whipped cream • splits of almonds 11.50

Mini-Coupe with 2 scoops ice cream 9.00

Spicy Lemon

2 scoops lemon sorbet • Spicy Ginger Beer 9.50

Sorbet Schiff

1 scoop homemade melon sorbet • porto 8.50

Ice cream per scoop

Vanilla • strawberry • chocolate • coffee
 Lemon sorbet 3.90

Homemade ice cream per scoop

Melon sorbet 4.50

Whipped cream

1.50

Finally...

All prices in Swiss Francs (CHF),
including VAT.

If you have a food allergy, intolerance or sensitivity, please inform
your waiter/waitress before ordering your meal.

All dishes can as well be served as "fitness-platter"
with vegetable salads instead of the side dish.

 = gluten free

 = lactose free

Declaration of origin of meat

Beef, veal, pork, chicken • Switzerland

Declaration of origin of fish

Catch of the day • ask our staff

Salmon • Norway

Perch • Estonia

Prawns • Vietnam

Eggs, Dairy • Lucerne/Switzerland

Goat cheese • France

Mozzarella, Parmigiano • Italy