

From the cold kitchen

garlic bread home-made	small	5.50
	large	9.90
beefsteak tartar	small	25.00
with toasted bread and butter	large	32.00
grison dish		24.00
grison meat, country ham garnished with tomatoe, pickled gherkin, onions, egg		
grison plate		29.00
grison meat, country ham and planed cheese garnished with tomatoe, pickled gherkin, onions, egg		
lamb's lettuce (class special fine)		9.00
- egg (VEGI)		10.50
- egg, bacon		11.50
- egg, bacon, croutons		12.50
bacon at a stretch		16.00
garnished with tomatoe, pickled gherkin, onions, egg		
bacon and cheese at a stretch		19.00
garnished with tomatoe, pickled gherkin, onions, egg		
sausage-salad	plain	12.50
	garnished	19.00
	french fries	19.00
sausage-cheese-salad	plain	15.50
	garnished	22.00
	french fries	22.00

starter

small green salad 7.50

small mixed salad 9.50

current offer

wild garlic – potatoe soup 9.00

wild garlic cordon bleu 32.00

ham, cheese, wild garlic
served with french fries

wild garlic risotto 29.00

with seafood

wild garlic piccata with pork CH 25.00

with tomatoe spaghetti

tagliatelle 24.00

with spring vegetables
wild garlic cream sauce

spaghetti 21.00

wild garlic pesto

wild garlic sausage (bratwurst) 22.00

onion sauce, hash browns

pasta

spaghetti rustica 21.00

bacon, peperoncini, garlic,
tomatoe creamsauce

spaghetti rustica with scampi 33.00

3 pieces

spaghetti quo vadis 25.00

with calf's liver, cognac-mushroom-creamsauce

tagliatelle caruso 25.00
thin stripes of pork, mushroom-creamsauce

Risotto

thin stripes of chicken breast 25.00
caramelized in aceto
risotto, vegetable

shrimps flavored spicy 37.00
risotto, vegetable

vegetable-risotto (VEGI) 23.00

VEGI

filled Crepès (2 pieces) 24.00
with seasonal vegetable,
au gratin with parmesan

spring paté 26.00
filled with mushroom ragout,
risotto and vegetable

from the butcher

entrecôte <<bordelaise>> 200 gr 35.00

fillet of bison 150 gr 47.00

french fries, vegetable 200 gr 57.00

300 gr 69.00

fillet of beef 150 gram 38.00

french fries, vegetable 200 gram 45.00

300 gram 54.00

chateau briand (off 2 pers.)

fillet of beef 250 gr p. pers. 56.00

fillet of bison 250 gr p. pers. 65.00

**Our chateaubriand we serve to you with 2 courses of
different side dishes ; risotto, wedges, vegetable and sauce
bernaise**

false snails	small	22.00
cubed fillet of beef	large	32.00
with home-made herb butter au gratin and baguette		

Meet

Declaration :	pork	CH
	chicken	CH
	chicken breast suprême	FR
	fillet of beef	AUS, ARG
	beef	CH
	veal	CH

cordon bleu – hits

classic

ham, cheese

piccante

bacon, garlic, peperoncini, cheese

porc		veal	
small	large	small	large
26.00	32.00	38.50	44.50

schnitzel „vienna style“

or with mushroom cream sauce

porc		veal	
small	large	small	large
22.00	25.00	35.50	42.50

side-dishes to your choice

french fries, wedges, pasta,
risotto, vegetable

second side dish **5.00**

for kid's

chicken nuggets french fries	12.00
spaghetti bolognese	12.00
schnippo	15.00
schnitzel with french fries	

pan-dishes with spaetzle

stroganoffpan	34.00
stroganoffsauce	
beef filettcubes on spaetzle and vegetable	
tirolese cheese spaetzle (VEGI)	19.00
spaetzle with cheese, garlic and onions	
with bacon and fried egg	23.00

pan-dishes with hash browns

liver	34.00
liver of veal, calvadossauce	
councilmen	37.50
beef- and vealfillet-medailleurs,	
home-made herbal butter, fried egg, crispy bacon	
zurich	
sliced veal with mushroom cream sauce	34.00

the unique Jägerstübli skewer-fun

**Barbecue your own skewer
as you like it!**

**Choose your meat at yourself
chicken, pork
beef, shrimps
every skewer is about 100 gram of meat**

2 skewers	38.00
3 Skewers	48.00
all you can eat (à discretion)	58.—

**We serve our delicacy to you
with salad, garlic bread
french fries and 3 dippingsauces**