

Hotel Steigenberger Zürich Bellerive au Lac

STARTERS

Lambs lettuce with raspberry dressing grated beetroots, apples and roasted hazelnuts	CHF 15.00
Autumn salad with baked goat cheese	CHF 15.00
Marinated organic salmon with bio - salmon tartare and orange - sour cream	CHF 22.00

SOUPS

Pumpkin soup with bacon plum	CHF 10.00
Beef bouillion with egg or vegetables	CHF 8.00

VEGETARIAN

Tagliatelle with grilled vegetables and herb oil	CHF 25.00
Prosecco risotto with wild mushrooms	CHF 29.00

FISH

Grilled pike-perch fillet on champagne sauce with fennel and nut potatoes	CHF 39.00
Prawns - scallops skewer on coconut-chili sauce, with asian vegetables and jasmine rice	CHF 45.00

MEAT

Sliced veal traditional Zurich Style
with mushroom cream sauce and hash browns
on request with veal kidneys CHF 45.00

Guinea fowl breast with thymejus
with autumn vegetables and polenta CHF 38.00

Rack of lamb under herb crust
with Provencal vegetables and potato gratin CHF 49.00

Two kinds of deer
with red cabbage and Macaire potatoes CHF 51.00

Venison escalope on cranberry-chocolate jus
with glazed apples and spätzle CHF 57.00

Tournedos of beef fillet
in red wine sauce
with market vegetables and rosemary potatoes CHF 54.00

DESSERTS

Three kinds of chocolate
Mousse, sorbet and cake CHF 14.00

Red wine pear filled with mascarpone
served with cinnamon foam CHF 12.00

Poppy seed parfait
with cherry compote CHF 12.00

Various cheese specialties
with honey walnuts and pear bread CHF 16.00

All prices including service and 8% VAT