

Beer Tapas & Snacks available until 11 p.m.

All other dishes available until 10 p.m.



Beer Tapas

Warm beer pretzel	CHF 2.10
Pretzel "Wöfli-style" with ham and cheese	6.50
Swiss type meat loaf (Fleischkäse) <i>(taste's similar to Frankfurter's but is flat and much better!)</i>	6.50
Home made meatball (Frikadelle)	6.50

Snacks

Bavarian veal sausage (Weisswürste) with sweet mustard & pretzel	12.00
Merguez sausages with Harissa	12.00
Sausage salad / beer-sausage salad	15.00
French fries (i.e. chips) <i>served until 10 p.m.</i>	8.00
Jubilee platter (Ueli-beer sausage, smoked bacon, aspic made of wheat-beer and ham, lard, mountain cheese & pretzel)	28.00

Soups and starters

* Gazpacho andaluz with a tiger prawn on toast	11.00
Snails with Café de Paris butter (½ dozen)	14.00

Salads

	1/2 portion	
Green salad	7.50	
Mixed salad	6.00	9.50
Pakistani lentil salad with tiger prawns	11.00	18.00
Master Brewer salad (with roasted bacon, ham & sausage)	14.00	22.00
Salad with pan-fried liver slices	14.00	23.00
* Tomato & Mozzarella salad		12.50
* Salad with balsamico-chicken	11.00	18.00

Regional specialities

Roasted pork knuckle with potato salad	32.00
Tripes in a spicy tomato sauce, with potatoes	28.00
Sauted sliced beef liver "sour" with Rösti	28.00
Smoked Uelibeer sausage with potato salad	19.00
Braised pork cheeks (very tender!) in a dark-beer sauce	26.00
* Lukewarm beef-stew (200g prime rib), vinaigrette sauce with new potatoes and horseradish	32.00

We serve Swiss meat from Jenzer-NATURA-Quality (if no other mention is made)

Traditional dishes (incl. one side dish)

Pork steak with herb butter	CHF 32.00
Sauted sliced veal liver	33.00
Veal escalope in bread crumbs (Wienerschnitzel)	37.00
Veal Cordon bleu <i>(escalope filled with cheese and ham or roasted bacon)</i>	44.00
Sliced veal in a cream an mushroom sauce (Zurich style)	42.00
Tatare (beef) with toast and butter (no side dish)	80 gr 18.00
	160 gr 28.00
* Bison Ribeye (220 gr) with spring onions & mushrooms <i>(from the USA/Canada)</i>	47.00

Fish

* Norwegian Salmon (aquaculture) on a saflor-sauce	32.00
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Side dishes

French fries, rösti (hash browns), rice, spaetzle, pommes allumettes or potato salad

Specials

Shahajahani chicken-curry with Patan Pilau (rice)	26.00
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Vegetarian dishes

Gnocchi in parmesan and sambal-cream sauce	26.00
Vegetable-curry with Patan Pilau (rice)	26.00

Cheese

Mountain cheese	8.00
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Desserts

Warm apple-strudel with vanilla ice cream	9.00
Uelibeer-Schnapps ice-cream (2 scopes)	9.00
Chocolate vulcano with vanilla ice cream	11.00
* Cream puff with vanilla ice cream & strawberries	13.00
* Marinated strawberries with whipped cream	9.00

*) = new dishes

If you have questions concerning our dishes with regards allergies, kindly ask our staff member