



APÉROS

COCK- & CHICKTAILS

Pisco Sour inspired by Dirk Hany 14.5

4cl

The refreshing drink was invented in Peru in the 1920s. In 2019 the best Swiss bar-keeper Dirk Hany introduced the world of Pisco to our DIE HÜHNEREI-Team. The original is available at the "Bar am Wasser" in Zurich.

Deux Frères Gin & Tonic 16

4cl «perfect serve» with Aegean Tonic

Deux Frères Gin & Tonic 10

2cl «tipsy» with Aegean Tonic

A gin that changes its colour... #CheckItOut

SIGNATURE DRINKS

Cherry Ale 33cl 8

The perfect start into the chicken adventure.

Passion-Saffron Ale 33cl 8.7

Could make you horny... Cheers!

Along with our friends Ulam, Christian, Philipp, Liz and Selina we did brew these two super-crisp gourmet beers. Traditional art of brewing – sensual-innovative flavour!

Saar Riesling 10cl 7.8

Winery Van Volxem, Mosel

Lots of minerals and touch of freshness – a perfect match for our Southern Fried Chicken & Co.



vegan



lactose-free



vegetarian



glutenfree upon request

All prices in Swiss francs including VAT.

COLD STARTERS



BE COOL



Stoned Unicorn Salad 14

Rocket, lollo rosso, spinach, melon, strawberries, red-white beetroot carpaccio, granola, cress, pomegranate seeds, barberry and a waxy soft egg in lemon-tahina-sauce.

Combine your Stoned Unicorn Salad with

-  Crispy chicken sticks 3 pieces à 50g +14
-  Barbecue cheese "La sanglée" from Jumi 150g +18



Creamy egg tatar 14.5

with potato, petals from Guarda and micro leaves.



Pollo tonnato 22.5

Thin slices of chicken breast replace veal in the classic Vitello tonnato. With msc-tuna-sauce and mayonnaise.



WARM STARTERS/SMALL MAIN COURSES

LECKER'EIEREIEN



Light Spoom 24

Soft onsen egg with potato espuma, spinach, blossoms and "Belper Knolle" cheese.

Light Spoom «next level» 28

Soft onsen egg with potato espuma, spinach, "Belper Knolle" cheese, 60g pan-fried chicken liver and petals from Guarda.

DIPS TO SHARE



Kibbeh & Chicken Sticks 32

To dip in beetroot-hummus & Baba Ganoush.

Either as a starter to share for two people or as a main course for one person.





MAIN COURSES

OLD SCHOOL BUT NEW AGE

Chicken Cordon bleu 300g 37
with French fries and a bunch of carrots.

  **Whole Roasted Chicken** 350g 36
grilled almost boneless with rosemary, French fries, BBQ sauce and a bunch of carrots.

  **Coq au Vin** 34
Swiss Bio chicken breast and legs pan-fried and sous-vide cooked in red wine. Served with potatoes, mushrooms, Balsamico onions, bacon and carrots.

SIDES

 **Dirrrty Fries** 14
with cheddar cheese, curry mayo, sour cream, chili, herbs and Salsa de Gallo.


 **Waffles with maple sirup** 7

 **Baba Ganoush** 8

All sides except for the waffles are gluten free.

All sides except for the waffles and fries are lactose-free.

Poutine Fries 15
With cheddar cheese, sauce, gravy and pulled chicken

 **Pico de Gallo** 7.5
Diced tomatoes, cucumber and onions


 **Red Cabbage Salad** 8

 **Beetroot-Hummus** 8

MAIN COURSES

THE CRISPY SIDE OF CHICKEN

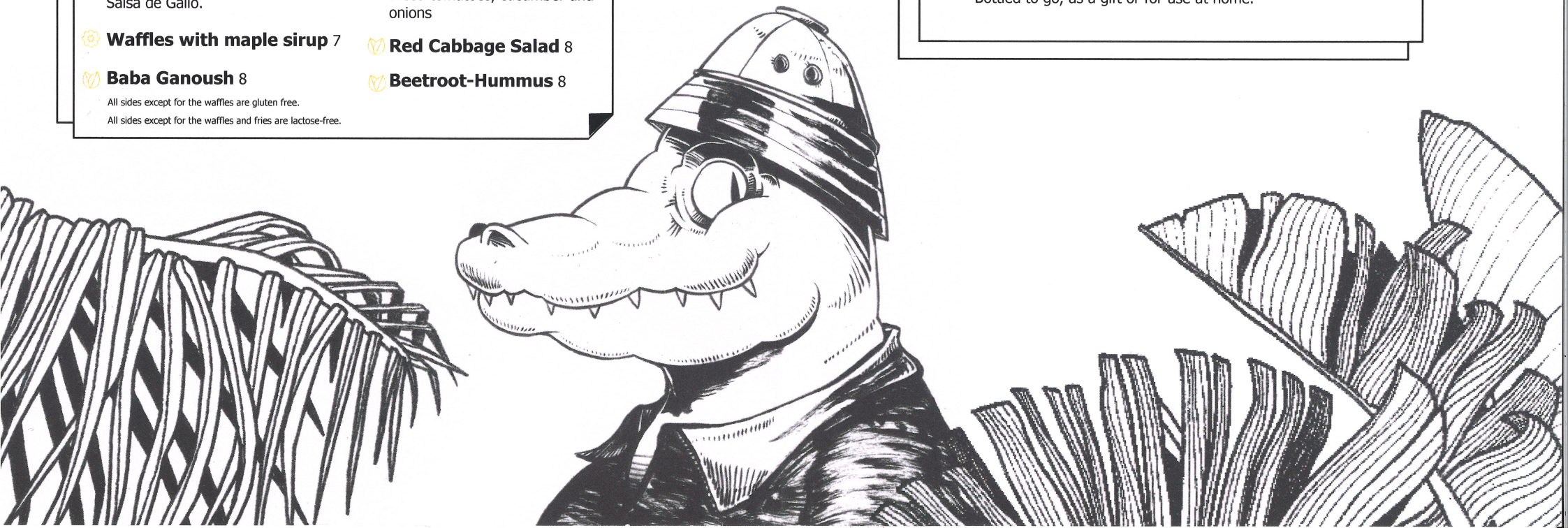
Buttermilk Southern Fried Chicken 32
Tender chicken marinated in buttermilk overnight. With Belgian waffles, maple sirup and red cabbage salad served with BBQ sauce.

 **Crispy Chicken Sandwich** 28
Crispy baked chicken in a brioche bun, salad and homemade ketchup. Served with bacon from Muotathal and local pan-fried egg from the close-by village of Savognin.

MATCHING

TO BE COCKY

 **Frickin' Hot Sauce** 29
Bottled to go, as a gift or for use at home.



MAIN COURSES

CHICKEN ETHNO-STYLE

Gua Bao Burger 25

(2 pieces/180g)

Pulled chicken in steamed bao buns with sprouts, hot sauce, sour cream and fruity red cabbage salad. An original Chinese tradition lately booming in the Taiwan street food.



Gua Bao Burger «goes green» 29

(2 pieces/180g)

Steamed bao buns filled with vegan planted.chicken, red cabbage salad, sprouts, served with sour cream and hot sauce.



3 Californian Tacos 26

Pulled chicken marinated in green chilli tomato salsa with diced tomatoes, cucumber, onions and coriander, sour cream and hot sauce.



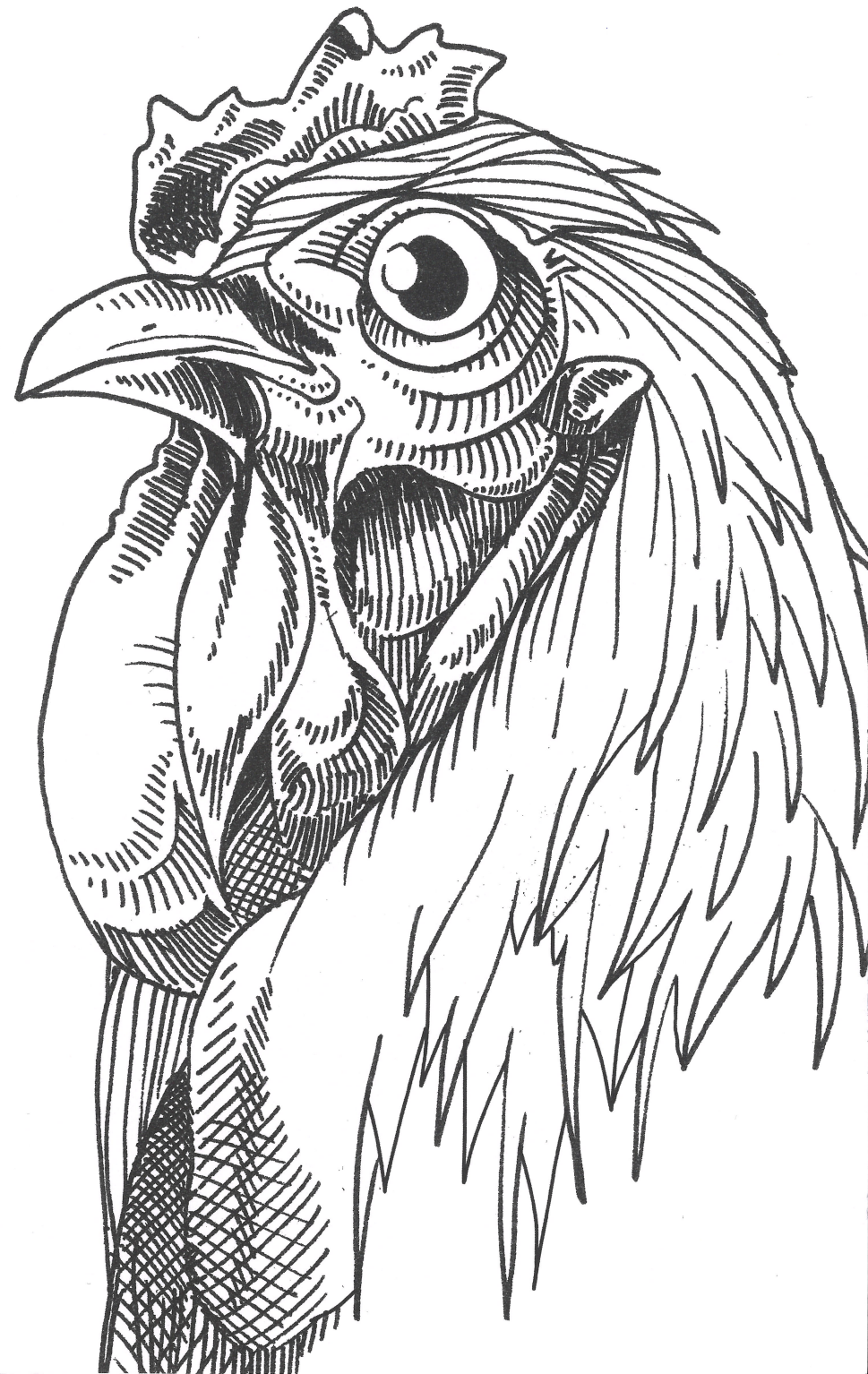
«Never-Seen-A-Chicken»-Chicken Taco 26

Diced vegan planted.chicken marinated in green chilli tomato salsa with diced tomatoes, cucumber, onions and coriander, sour cream and hot sauce.

SIGNATURE DISH

Chicken Chimichanga 24 | 34

Chicken chili con carne in a crispy burrito with guacamole and cheddar cheese.





DESSERTS

YOU SCREAM FOR ICE CREAM?

Fluffy Grand Cru Chocolate Soft Ice 10.5
served with home-made Hungarian spit cake.

Delicious Fior di Latte Soft Ice 10
made of milk and cream served with home-made Hungarian spit cake.

Grand Cru Chocolate & Fior di Latte: twisted 10.5

Huge Coupe Tête-à-Tête 49
Ice cream at your choice in a trophy with sablé crisp and chocolate raspberries by Corina Davatz, Pan de Miel.ch.
#GoBigOrGoHome

MINI DESSERTS

 **Mini Chocolate Soft Ice** 6

 **Mini Fior di Latte Soft Ice** 6

Mini Strawberry-Vanilla Trifle 8.5
Fluffy dessert with curd, yoghurt, cream and fresh strawberries.

 **3 Chocolate Raspberries** 8.5
Raspberries covered with finest Felchlin chocolate.

Gin Tonic Tiramisù 8.5

  **Ralf's shooting Granita** 7
Half-frozen Sicilian dessert with booze in 4 flavours:
- Blue Curaçao
- Marito (mountain herbs)
- Raspberry-orange
- Pear-mint