

parkhuus lunch

chef
tarik lange

lunch menu

2 course / with a glass of wine 49/59

3 course / with a glass of wine 59/69

upfront

soup of the day	15
summer salad, vegetables, pickled, fennel, young spinach, croutons, egg	16
swiss roastbeef, snack cucumber, eggplant caviar, lemon, marinated, crispbread, roasted onions	26
ox heart tomatoes, quinoa from the eichhof, tomatoes, pickled, basil cream, celery salad	18

main course

catch of the day	tp
swiss beef flank steak, charcoal-grilled, herb-potato mash, mushrooms, sautéed, green sauce	48
organic pappardelle from the martin foundation, sunflower seed pesto, cherry tomatoes, shaved specialty cheese, sun flower sprouts	34
swiss chicken breast, charcoal-grilled, corn, sautéed, corn cream, polenta from ticino	45

wine with the menu

glass white wine 1dl

2017 dry riesling "haus klosterberg", markus molitor, germany	16
2018 sauvignon blanc jacobi, vineyard gross, austria	15
sommelier selection	

glass red wine 1dl

2016 secrets de mar negre, domini de la cartoixa, spain	organic	15
2017 malbec classic, terrazas de los andes, argentina		16
sommelier selection		

à la carte

local superfood bowl

herbed couscous, spring leek, romaine lettuce, sautéed, broccoli sprouts, kale and your choice of grilled swiss chicken breast or poached char fillet	39
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fish

farmed in lostallo in grison, salmon, wood oven roasted, saffron from wetzikon, risotto, zucchini, sautéed	49
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meat

from swiss meadows

frohberger bratwurst from our butcher brönnimann, charcoal-grilled, parkhuus mustard, french fries	29
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veal chop, 400g, charcoal-grilled, fennel, butter potatoes, parsley	78
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black angus beef tenderloin, 190g, charcoal-grilled, artichoke, lentil ragout, wild herbs, jus	68
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butter: café de paris, bone marrow butter

warm sauces: veal jus, bbq

something sweet

chocolate fondant almond brittle, bourbon vanilla ice-cream	14
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fresh fruits watermelon sherbet	14
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crumble of the day ice-cream, gruyere double cream	14
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parkhuus dinner

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upfront

tomato (vegan)

quinoa from the eichhof, tomatoes, essence, basil cream, light spicy, celery salad

18

summer garden (vegetarian)

granny smith apple flan, sorrel leaves, poppy seed chips, young carrots, radish

23

from the zurich lake

pike, hot smoked, mussels, crayfish, cereal salad, lemon jam, bean cream, thyme, peas

29

swiss veal

tartar, sour cream, cucumbers, pickled, eggplant caviar, parsley flavor, onions, mustard pearls

26/45

from our local partners

parkhuus cheese, herbed swiss bacon and swiss dried ox heart from our butcher brönnimann, cucumber, radish, sweet and sour, honey-mustard, nut bread-cracker, vegetables, fermented

28

leafs

salad shaker in a glass (vegetarian)

swiss lettuce, vegetables, fennel, young spinach, radish, egg

16/24

mini romaine lettuce

romaine lettuce, swiss bacon, brioche croûtons, sbrinz cheese-garlic dressing

18/28

from the kettle

poultry soup

chickenbreast, smoked, majoram, king oyster mushrooms

19

green gazpacho

cucumber, salted melon charcoal-grilled, bread crumble, mint oil

19

from swiss meadows

guinea fowl breast

smoked, grilled, roast potato foam, corn cream, baby corn, sprouts, deep-fried, kale

58

zurich oberland

beef flank steak, chanterelle, elder flower, creamy savoy cabbage, parsley couscous

56

from arnold

veal tenderloin and sweetbread, charcoal-grilled, artichoke, horse radish velouté, lentil ragout

69

from eastern switzerland

baby chicken, thigh, breast, braised, onsen egg, cauliflower segment, crunchy, savoy cabbage leaves, bergamot, candied

45

from swiss farmers

beef short rib, braised, grilled, bourbon bbq sauce, homemade, broccoli, croutons, herbed cream cheese, onions, pickled

56

from our butcher brönnimann

farmer's bratwurst, charcoal-grilled, french fries, parkhuus mustard

29

swiss black angus beef cuts

prices include one sauce and two side dishes of your choice

rib eye, charcoal-grilled, 250g, onion relish

59

tenderloin, charcoal-grilled, 190g, onion relish

68

tomahawk steak, charcoal-grilled, 750-800g, onion relish for 2 people

175

swiss veal chop, 400g, wood oven roasted

78

butter: café de paris, bone-marrow butter

cold sauces: bourbon bbq

warm sauces: jus

from our partners worldwide

catch of the day from international waters

tp

meat – and fish less

almond milk rice from ticino (vegan)

peach, hazelnuts, roasted, lavender oil flavor, saffron from wetzikon, fava beans, steamed

36

pasta (vegetarian)

organic pappardelle from the martin foundation, sunflower seed pesto, tomatoes, confit, shaved specialty cheese, sun flower sprouts from umami

34

fish and crustaceans

farmed in lostallo in grison

salmon wood oven roasted, fennel pollen, fennel, hazelnut cracker, butterhead lettuce, marinated, chorizo chips

49

brüggli char and swiss shrimps

char fillets, swiss shrimps from rheinfelden, spinach salad, baby carrots, braised, cream, spring leek, brown butter emulsion

56

from the lago maggiore

pike perch fillet, sautéed, zurich saffron from heiner grob, sauce rouille, romanesco, black barley, dill straw

48

from all over switzerland

catch of the day

dp

sides

mixed vegetables

carrots, zucchini, broccoli, cauliflower, romanesco

savoy cabbage

creamy savoy cabbage

spinach

sautéed, shallots

potatoes

mashed potatoes

french fries

pasta

homemade gnocchi

organic pappardelle from the martin foundation

from ticino

risotto